

Penne Pasta

with diced tomato, chopped basil, diced garlic
& olive oil \$16.00

Vegetarian Lasagna

mozzarella, ricotta & parmesan cheese,
smothered in a red tomato sauce \$24.00

Mushroom Ravioli

topped with melted mozzarella cheese
and home-made tomato sauce \$25.00

Gnocchi

prosciutto & asparagus in a light cream sauce \$27.00

Risotto of the Day (priced daily)

Turkey Meatloaf

topped with brown gravy \$25.00

Chicken Picatta

with a tangy citrus and caper sauce \$26.00

Pecan Encrusted Chicken

with a chilled pear-rosemary sauce \$26.00

Chicken Marsala

with a wild mushroom & Marsala wine \$27.00

*Grilled ¼ Chicken

with a tomato, lime, cilantro sauce \$27.00

*Blackened Turkey Breast

with jalapeno cranberry relish \$30.00

Maple Leaf Farm Duck Breast

pan-seared and served medium-rare
with a Bing cherry/ Grand Marnier sauce
\$35.00

poultry entrees are served with
mashed potatoes & vegetable

\$20.00 corkage/2 bottle maximum

*These entrees take a little longer to prepare
We appreciate your patience

We serve bread upon request

Shrimp & Couscous Stuffed Tomatoes

blended in a chipotle mayonnaise sauce
and served on a bed of wild field greens
\$26.00

Loch Duart Scottish Salmon

sautéed & topped with wild mushrooms, spinach,
roasted red bell pepper, chopped garlic
and drizzled with extra virgin olive oil and served with
whipped carrot puree and vegetable of the day
\$35.00

Braised-Boneless Short Ribs

slow-cooked in red wine and fresh herbs
\$30.00

*Stuffed Pork Chop

with brie cheese, currants and fresh herbs
topped with Chef Tony's homemade apple sauce
\$35.00

Flat Iron Steak (USDA Prime)

sliced and served with a green peppercorn sauce
\$36.00

10 oz. Filet Mignon

with a Roquefort cabernet sauce
\$42.00

meat entrées are served with mashed potatoes
& vegetable

Stuffed Red Bell Peppers

with quinoa, mushrooms, asparagus, apples and
mandarin oranges, topped with a truffle oil and orange
dressing and served on a bed of wild field greens
\$24.00

Pistachio Encrusted Vegan Chicken

with a mango sauce & served with dairy free
mashed potatoes and vegetable of the day
\$25.00

Beluga Lentils

with grilled zucchini, tomato & eggplant,
with a roasted bell pepper coulis \$26.00

\$6.00 split charge for all entrees