

**FORMAL MENU APRIL 20TH 2021**

**ENTRÉE**

**CHCKEN & MUSHROOM MARSALA**

*Boneless chicken breast dusted in flour & egg, sautéed golden and simmered in a rich marsala gravy with mushrooms.*

**SHRIMP SCAMPI (GF) (LS) ♥**

*A resident favorite, large tiger shrimp sautéed in butter with lemon juice, garlic, diced tomato, and scallions.*

**TEXAS SIRLOIN**

*An 8oz aged chairman's reserve sirloin, cooked as you wish and brushed with a BBQ glaze, finished with frizzled onions, and toasted corn bread.*

**PASTA YOUR WAY**

*Blanched linguini pasta prepared with your choice of marinara or pesto sauce, served with house made meatballs marinara.*

**SOLE VERONIQUE (LS) ♥**

*Delicate sole filets, dipped in flour & egg, sautéed and finished with fresh grapes and a champagne sauce.*

**GRILLED SALMON (LS) (GF) ♥**

*A boneless salmon filet, lightly grilled and finished with a lemon thyme vinaigrette, and a cucumber roasted pepper relish.*

**GRILLED RACK OF LAMB (GF)**

*New Zealand lamb rack, grilled to your liking, dabbed with Dijon & honey and finished with a cabernet Au Jus sauce.*

**CRANBERRY GRILLED CHICKEN (GF)**

*Your choice of leg & thigh or French breast, marinated, grilled and finished with brandied gravy and homemade cranberry sauce.*



*Heart healthy, when served without sauce.*

**(LS)**

*Low Sodium*

**(GF)**

*Gluten Free*

**All menu items are prepared with non hydrogenated oils with No Trans Fats. Some dishes are available in half portions please ask your server.**

**STARCHES**

*Please choose one to accompany your entrée*

**WHIPPED POTATOES**

**FRENCH FRIES**

**BAKED SWEET POTATO**

**SWEET POTATO FRIES**

**RICE PILAF**

**BAKED POTATO**

**BROWN RICE PILAF**

**RICE NOODLES (GF)**

**LINGUINI**

**VEGETABLES**

*Please choose one to accompany your entrée*

**VEGETABLE DU JOUR,**

**SPINACH,**

**STEAMED CARROTS,**

**ASPARAGUS,**

**CORN ON THE COBB**

## **APPETIZERS**

### **SMOKED SALMON PLATE**     \$11.20

*Locally smoked salmon, served with cucumber relish, capers, cream cheese, grilled black bread, lemon and shaved onion*

### **SOUP DU JOUR**

*Our daily home made soup please ask your server for tonight's selection*

## **SALADS**

### **HOUSE**

*your choice of: Mesclun greens, Iceberg lettuce or Romaine lettuce served with your choice of dressing.*

### **CHOPPED SALAD**

*An array of fresh greens chopped with eggs, cucumber, shredded carrots and sliced olives, served with your choice of dressing.*

### **FRESH BEET & RED ONION**

*Tender red beets, red onion, toasted walnuts, and mandarin oranges  
Served on baby arugula, with a champagne vinaigrette.*

## **DRESSINGS**

*Lemon thyme vinaigrette, Blue cheese, Honey Balsamic, Russian,  
\*Sun dried tomato & oregano, Sesame Asian dressing, Caesar.*

***If you have a food allergy, please speak to the owner, manager, chef  
Or your server***

## **LIGHT MENU**

### **OSBORN BURGER**

*Ground prime rib, char grilled as you like, served on a soft bun with lettuce, tomato , bacon, and your choice of Swiss or American cheeses.*

### **COLD POACHED SALMON**

*A poached and chilled salmon filet, garnished with an olive & tomato salad, lemon, haricot vert, and a creamy dill sauce.*