

ENTRÉE

SHRIMP SCAMPI

Jumbo shrimp sautéed in butter with garlic, shallots, lemon juice, parsley, and tomatoes.

SPRING SALMON (GF) (LS) ♥

A marinated salmon filet, grilled and garnished with a cucumber, red onion, and dill salad, finished with a sour cream horseradish sauce.

SOLE VERONIQUE

Delicate sole filets, dipped in flour & egg, sautéed golden and finished with a sweet butter sauce and grapes.

CHICKEN PARMESAN FLORENTINE

A tender breast of chicken, sautéed and simmered in marinara sauce, finished with spinach and mozzarella cheese.

ROASTED CHICKEN (LS) (GF) ♥

Your choice of leg & thigh or breast, marinated, grilled, and finished with a port wine gravy.

FILET MIGNON (LS) (GF)

A 6oz cut of beef tenderloin, grilled as you like and finished with wild mushrooms and a rich bourbon gravy.

RGATONI BOLOGNESE

A classic dish of rigatoni pasta, cooked al dente and smothered with a delicious homemade meat sauce.

LAMB FRANCAISE

Tender medallions of lamb, dipped in flour and egg, sautéed and finished with a light and savory mint & roasted garlic sauce.



Heart healthy

(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

ANGEL HAIR

RICE NOODLES (GF)

VEGETABLES

Please choose one to accompany your entrée

VEGETABLE DU JOUR, SPINACH, STEAMED CARROTS,

ASPARAGUS,

CORN ON THE COBB

BROCCOLI