ENTRÉE

CHICKEN MARSALA (LS)
Tender paillards of chicken breast, floured and egged, sautéed golden and finished with a rich mushroom marsala sauce.

CHAIRMANS RESERVE SIRLOIN (GF)
An 8oz hand cut sirloin, cooked as you wish and finished with frizzled onions and a red wine Jus.

GRILLED RACK OF LAMB (GF)
New Zealand lamb rack, grilled to your liking, and finished with sautéed apples, roasted honey shallots, and a cabernet sauce.

POTATO CRUSTED RED SNAPPER (LS) (GF)
A seasoned snapper filet, sautéed and finished with shredded herbed potatoes and a butter lemon drizzle.

SIMPLY SOLE (LS) (GF)
Delicate sole filets either baked with butter, sautéed with flour & egg, or poached in court bouillon, finished with a butter wine drizzle.

GRILLED SALMON
Boneless filet of salmon, lightly marinated, grilled and finished with a chive Hollandaise sauce.

SOY & LIME CHICKEN (GF)
Your choice of boneless breast or leg & thigh grilled and glazed with soy sauce brown sugar, and lime, roasted and served with a vegetarian spring roll.

PESTO & SHRIMP LINGUINI
Sautéed baby shrimp, tossed with our homemade pesto sauce, blanched linguini and shaved parmesan.

GRAISED MEATBALLS PARMESAN
Grandma’s meatballs, braised in marinara sauce then baked with mozzarella.

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
SWEET POTATO FRIES
LINGUINI FINI

FRENCH FRIES
RICE PILAF
RICE NOODLES (GF)

BAKED SWEET POTATO
BAKED POTATO

VEGETABLES
Please choose one to accompany your entrée

VEGETABLE DU JOUR,
SPINACH,
STEAMED CARROTS,
ASPARAGUS,
BRUSSEL SPROUTS,
BROCCOLI