

## ENTRÉE

### **CHICKEN MARSALA (LS) ♥**

*Tender paillards of chicken breast, floured and egged, sautéed golden and finished with a rich mushroom marsala sauce.*

### **CHAIRMAN'S 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.*

### **BRAISED 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**

**FRENCH FRIES**

**BAKED SWEET POTATO**

**SWEET POTATO FRIES**

**RICE PILAF**

**BAKED POTATO**

**LINGUINI FINI**

**RICE NOODLES (GF)**

## **VEGETABLES**

*Please choose one to accompany your entrée*

**VEGETABLE DU JOUR, SPINACH, STEAMED CARROTS,**

**ASPARAGUS,**

**BRUSSEL SPROUTS**

**BROCCOLI**