

## Dinner Menu

All entrees served with house salad, house dessert (specialty salads & desserts are available & are additional), dinner roll, water, tea, & coffee. Prices are per person.

# Chicken

#### Hand Breaded 7oz Chicken Fried Chicken

home style mashed potatoes, sautéed green beans with mushrooms, & rich brown gravy

### Crispy Chicken Marinara w/ Melted Provolone

penne alla panna w/ fresh basil, oven roasted tomatoes, caramelized onion, roasted garlic, kalamata olives, parmesan cheese, & white wine

#### 7oz Honey Almond Chicken

wild rice pilaf, sun dried tomatoes, & sautéed seasonal vegetables

#### Baked Garlic Focaccia Chicken Alfredo

parmesan gnocchi, fresh basil, & asparagus

#### Grilled Chicken & Portobello Mushroom Rigatoni

fresh basil w/ rigatoni in an alla panna sauce, & baby portobello mushroom

#### Caribbean Jerk Chicken & Grilled Shrimp

ginger mint basmati rice pilaf, dried cranberries, pineapple, & coconut cream

#### Prosciutto Ham & Provolone Cheese Stuffed Airline Chicken Breast

creamy wild mushroom risotto, cherry tomatoes, asparagus, caramelized onion, grated parmesan, & smoked tomato demiglace

#### Wild Mushroom Stuffed Chicken Wellington

grilled French green beans, red onions, w/ madeira wine veal reduction



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# <u>Beef</u>

All steaks are prepared medium. We do not accommodate individual temperatures, but we will do our best to accommodate when requested during the event.

#### Slow Roasted Brisket

beer marinated brisket served with mashed potatoes w/rich brown gravy, sautéed seasonal vegetables, & barbecue sauce.

#### Hand Breaded Chicken Fried Steak

mashed potatoes, stewed green beans with mushrooms, & rich brown gravy

#### Spicy Southwest Marinated Grilled Flat Iron Steak

bacon & cheddar twice baked potato, sautéed green beans, & burgundy mushroom

#### Marinated Kensington Club Steak

bacon cheddar & chive twice baked potato w/ sautéed green beans, burgundy mushrooms, & natural pan jus

#### Grilled Trimmed K.C. Strip Steak or Rib-Eye Steak

bacon cheddar & chive twice baked potato, sautéed carrots & sweet onions, & madeira wine pan reduction

#### Pecan Smoked Herb Rubbed Prime Rib of Beef

bacon cheddar mashed potatoes, sautéed green beans, w/ au jus & horseradish

#### 8oz Oven Roasted Beef Tenderloin Filet w/ Sautéed Wild Mushrooms

rosemary & roasted garlic whipped baby red potatoes, grilled asparagus, spinach w/ madeira wine, & whole grain mustard veal reduction

#### Wild Mushroom & Foie Gras Stuffed Beef Wellington

white truffle scented whipped potatoes, grilled hert covert, shiitake mushrooms, & madeira wine veal reduction



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# Pork

#### 6oz Grilled Black Ham Steak

brown sugar roasted pineapple, stewed green beans, mashed potatoes, & rich brown gravy

#### Rosemary & Sage Roasted Pork Loin

herb & butter steams baby bliss potatoes, honey glazed baby carrots, & pineapple chutney

#### Grilled Pork T-Bone

sautéed mushrooms & onions, bacon & cheddar twice backed potato, mushroom gravy, sautéed carrots, & sugar snap peas

#### Whole Grain Mustard Rubbed Pork Loin

twice baked potato, grilled jumbo asparagus, caramelized onions, & wild mushrooms, topped w/ ancho chili barbecue sauce

#### Slow Roasted Barbecue Glazed Baby Back Ribs

bacon cheddar backed potato salad, creamy coleslaw, jalapeno baked beans, & sweet corn bread Half rack – Full Rach

#### Cherry Wood Smoked Pork Chop

bone-in, double thick, served with red skin garlic mashed potatoes, wild mushrooms, sautéed spinach, grilled asparagus, & mushroom cream sauce

#### Maple Glazed Pork Tenderloin

baked sweet potato w/ brown sugar & sweet cream butter, honey & herb glazed baby carrots, topped w/ port wine cranberry demi-qlace

### Hickory & Mesquite Wood Fired Pork Chops

rosemary roasted fingerling potatoes, sugar snap peas, glazed carrots, apricot compote, topped w/ stone ground mustard demi-glace



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# <u>Seafood</u>

#### Beer Battered Catfish Fillet

iron monk milk stout battered, bacon & cheddar baked potato salad, hush puppies, creamy coleslaw, tartar sauce, & cocktail sauce

### Citrus Broiled Alaskan Tilapia

roasted garlic & chive mashed potatoes, sautéed asparagus, cherry tomatoes, spinach, & tobiko caviar butter sauce

#### Jumbo Grilled Shrimp & Cheese Tortellini

six shrimp, tri-color three cheese tortellini, fresh basil, spinach, cherry tomatoes, & lemon butter

#### Tapenade & Crab Stuffed Boneless Rainbow Trout

wild rice pilaf, sundried tomatoes, artichoke hearts, & smoked tomato coulis

### Potato Crusted Atlantic Salmon Filet

fresh sweet corn, bell peppers, spinach, roasted tomatoes, wild mushrooms, fresh herbs, & lemon chive butter sauce

#### Grilled Fillet of Ancho Barbecue Glazed Salmon

lobster mashed potatoes, sautéed cherry tomatoes, spinach, wild mushrooms, topped w/ green peppercorn lemon butter sauce

### Grilled Atlantic Swordfish Steak & Papaya Chutney

sundried cranberry couscous, spinach, leek, roasted garlic, papaya chutney, & pineapple nagé

#### Lump Crab Cake & Grilled Jumbo Gulf Shrimp

chipotle roasted garlic mashed potatoes, sautéed spinach, sweet red onion, cherry tomatoes, & fire roasted bell pepper remoulade



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# **Duel Entrees**

#### Honey Almond Chicken & Slow Roasted Brisket

wild rice pilaf, sautéed green beans, caramelized onions, & barbecue sauce

### Ancho Rubbed Grilled Pork Tenderloin & Skewered Grilled Shrimp

cajun boiled baby red potatoes, sweet corn, bell pepper sauté, & chipotle barbecue sauce

### Grilled Swordfish & Pan Seared Sea Scallops

lobster mashed potatoes, sautéed spinach, shiitake mushrooms, roasted garlic, cherry tomatoes, mango papaya chutney, & citrus chive butter sauce

#### Apple Wood Smoked Pork Tenderloin & Grilled Orange Marmalade Duck Sausage

warm austrain potato salad, cauliflower ragout, braised fennel, roasted tomatoes, & lemon caper nagé

#### 8 oz. Kansas City Strip Steak & Grilled Jumbo Shrimp

sea salt crusted jumbo baked potato w/ sour cream & butter, burgundy mushrooms, & sherry wine pan reduction

### Filet of Beef & Grilled Colorado Lamb Chops

herb rubbed filet, wild mushroom risotto, heirloom tomatoes, spinach, asparagus tips, roasted garlic, & black truffle demiqlace

#### Beef Tenderloin Filet & Ancho Barbecue Salmon Fillet

oven roasted filet, black truffle whipped potatoes, sautéed french green beans, wild mushrooms, heirloom tomatoes, spinach, & sundried tomato veal reduction