



PLATED DINNER OPTIONS

Includes House Salad, Chef's Selection of Dessert, Warm Rolls and Butter, Freshly Brewed Rooted Grounds Regular and Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea and Iced Water

CHICKEN

LEMON GARLIC CHICKEN BREAST

Lemon Garlic Chicken Breast in a Lemon Caper Sauce, Roasted Yukon Gold Potatoes & Seasonal Fresh Vegetable

CRANBERRY LIME CHICKEN

Frances Chicken Breast w/ Cranberry Lime Sauce, Roasted Red Pepper Risotto & Seasonal Vegetable

PORK

PORK TENDERLOIN MEDALLIONS

Pork Tenderloin w/ a Bourbon & Herb Demi Sauce, Dauphinoise Potatoes & Seasonal Fresh Vegetable

SEARED CENTER CUT PORK CHOP

w/ a Brandy Demi Sauce, Fontina, Red Pepper & Mushroom Polenta & Seasonal Fresh Vegetable

BEEF STEAK ENTREES ARE COOKED TO A MEDIUM TEMPERATURE

BRAISED BEEF SHORT RIBS

w/ a Red Wine Demi Sauce, Garlic & Herb Mashed Potatoes & Seasonal Fresh Vegetable

SEARED BASEBALL CUT SIRLOIN STEAK

w/ a Herb Demi Sauce, Dauphinoise Potatoes & Seasonal Fresh Vegetable

SEARED BISTRO NY STRIP STEAK

w/ a Peppercorn Reduction, Root Vegetable Risotto & Seasonal Fresh Vegetable

SEAFOOD

FENNEL & CITRUS ROASTED SALMON

w/ a Citrus Cream Sauce, Herb Roasted Potatoes & Roasted Root Vegetables

BLACKENED WHITEFISH

w/ a Citrus Cream Sauce, Black Pepper Fettuccini & Seasonal Vegetables

VEGETABLE PLATED DINNER

ROASTED VEGETABLE RATATOUILLE

Squashes, Eggplant, Bell Peppers & Red Onion with a House Tomato Sauce, Artichoke & Lemon Polenta and Seasonal Vegetable

STUFFED ACORN SQUASH

Quinoa & Roasted Vegetable Stuffed Acorn Squash w/ a Pesto Sauce and Seasonal Vegetable

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.