

SAMPLE MENU

Salads and Appetizers

Chopped Salad

tomatoes, olives, bacon bits and Gorgonzola cheese over iceberg lettuce with your choice of dressing

Caesar Salad

crisp romaine lettuce, shaved Reggiano and garlic croutons with a classic house-made dressing

Garden Salad

a blend of iceberg, romaine and radicchio with cherry tomatoes, broccoli, cucumbers and carrots

Spinach Salad

teardrop tomatoes, roasted mushrooms and Beaujolais dressing on a bed of spinach

Tomato Bruschetta

rosemary balsamic and extra virgin olive oil

Entrees

Grilled Chicken Breast

complemented by truffle broth, served with roasted mushrooms, foie gras butter and mashed potatoes

Honey Mustard Glazed Denver Ribs

with roasted garlic mashed potatoes and peas

Broiled Arctic Char

raspberry beurre blanc, asparagus and jade rice

Spinach-Stuffed Shells

tossed in a nutmeg cream with shaved Parmesan

Desserts

Nightly Pastry Chef's Features
Homemade Ice Cream
Frozen Fat-Free Yogurt
Fresh Baked Assorted Cookies