Served Meals

Served meals include rolls and butter. Salad and dessert may be added for additional cost. Please see separate salad and dessert sections for options.

Lemon Chicken with Oregano $18
boneless breast of chicken marinated in lemon, garlic, oregano and olive oil, grilled and served with roasted cauliflower, baby zucchini and saffron rice

Baja Chicken $18
tequila-marinated grilled breast of chicken topped with a mango/cilantro salsa, served with spiced black beans and a grilled corn and red pepper chow chow

Duo of Salmon and Filet of Beef $35
dill and mint-seared Atlantic salmon with a blue berry vermouth sauce and a petite filet of beef tenderloin with cabernet demi-glace, duchess potatoes and steamed asparagus with julienne carrots

Filet of Beef Tenderloin $30
seared 6oz. filet of beef tenderloin with wild mushroom red wine sauce, au gratin potato square and grilled seasonal vegetables

Brown Butter and Pecan Catfish $22
farm-raised southern catfish dusted in stone-ground cornmeal, pan seared, topped with brown butter and molasses pecans, mini squash casserole, fried okra and sweet pickle chow chow

Herb Crusted Cobia $26
farm-raised cobia fillet seared with fresh herbs and drizzled with lemon oil, served over toasted quinoa, fennel and celery, and asparagus tips with tri-color peppers

Thick Cut Pork Chop $28
maple marinated Berkshire center-cut boneless pork chop with apple brandy sauce, warm apple and bacon slaw and parsnip mashed potatoes

Bourbon Braised Beef Short Rib $40
a generous portion of tender braised boneless short rib, served on a bed of buttermilk mashed potatoes, and broccolini

Roast Lamb Chops $38
garlic and rosemary-rubbed roast double-cut lamb chops with port wine rosemary demi-glace, diamond cut au gratin potatoes and a sautéed blend of vegetables

Vegetarian Crepes $18
delicate handmade crepes filled with sautéed seasonal julienne vegetables, chick pea puree topped with a fresh herb sauce and served with seasonal braised greens and grilled beef steak tomatoes

Vegetarian Moroccan Stew $17
a bold North African curried vegetable stew with zucchini, yellow squash, tomatoes, onions, carrots, eggplant, garlic, ginger, a hint of coconut and a symphony of spices; served bistro style with grilled sourdough bread

Vegetarian Lentil Cakes with Toasted Quinoa $15
a savory mix of toasted quinoa, tender lentils and sautéed vegetables, pan seared and served with a smoked tomato sauce, tri-colored baby carrots and seasonal green vegetable