



DESCRIPTIONS

BACON GOUDA CHICKEN

Panko breaded chicken breast, creamy smoked Gouda sauce, garnished with applewood smoked bacon bits.

CHICKEN MADEIRA

Panko breaded chicken breast, garlic, shallots, red bell peppers in a rich Madeira wine sauce.

CHICKEN MARENGO

Panko breaded chicken breast, parmesan beurre blanc, garnished with herb marinated cherry tomatoes and crispy leeks.

CHICKEN MARSALA

Panko breaded chicken breast, Marsala wine sauce with garlic, mushrooms and shallots.

CHICKEN PARMESAN

Panko breaded chicken breast, marinara, mozzarella, shaved parmesan, garnished with basil and parsley.

CHICKEN PICATTA

Panko breaded chicken breast, lemon, caper, herb marinated artichoke hearts, grape tomatoes, white wine and garlic sauce.

ATLANTIC SALMON

Fresh Atlantic Salmon filet, spinach and brown rice pilaf, citrus beurre blanc.

ITALIAN SAUSAGE & GRILLED PEPPERS

Italian sausage, char-grilled, served with roasted peppers, caramelized onion and roasted roma tomatoes, garnished with parsley and shaved parmesan.

MAPLE GLAZED PORK

Cherry stuffing wrapped inside of pork tenderloin, marinated in garlic, rosemary and thyme, topped with an apple-bourbon maple glaze.

SHRIMP SCAMPI

Butter poached shrimp tails, rosemary-garlic pan sauce, served over a bed of sauteed spinach and shallots, garnished with fresh curly parsley.
(3 pieces for duet plates).

SLICED BEEF STRIPLOIN

Rosemary-garlic and herb marinated beef striploin, slow roasted, sliced thin and topped with our traditional zip sauce.

CARVED PRIME RIB

Dry Aged beef prime rib, served with horseradish and zip sauce.
(add \$18 per person).

Ask your server about menu items that are cooked to order. Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices do not reflect 6% sales tax & 20% operations fee.