

Dinner Menu

Salad

Caesar Salad

A Classic Combination of Romaine Lettuce, Seasoned Croutons and Traditional Parmesan Cheese, Garlic, Olive Oil, Egg Yolk and Mustard Dressing

Toss Salad

Mixed Seasonal Greens with Tomatoes, Mushrooms, Cucumber, Black Olives, Carrot Shavings and Your Choice of Dressings

Autumn Salad

Toasted Walnut Halves, Dried Cranberries and Blue Cheese Crumbles on Mixed Greens with a Raspberry Vinaigrette

Spinach Salad

Delicate Spinach Greens, Pimentos, Black Olives, Bermuda Onions and Sliced Hardboiled Egg, Recommended with Creamy Bacon or Hot Bacon Dressing

Greek Salad

Romaine Lettuce, Tomatoes, Cucumber, Thin Sliced Red Onion, Kalamata Olives, Feta Cheese, Dried Oregano and a Fresh Lemon and Extra Virgin Olive Oil Vinaigrette

Bacon Blue Salad

*With Applewood Smoked Bacon, Gorgonzola Cheese
Rosemary Croutons and Iceberg Lettuce, Finished with a Balsamic Vinaigrette*

Caprese Salad

Alternate Slices of Fresh Mozzarella Cheese, Ripe Tomatoes and Basil Leaf Finished with Olive Oil, Cracked Black, Pepper and Aged Balsamic Vinegar

Baby Spinach and Arugula Salad

With Grilled Portabella Mushrooms, Feta Cheese, Roasted Red Bell Peppers and Balsamic Vinaigrette

Vinaigrette and Dressing Selections

Italian, Ranch, Caesar, Vidalia Onion, Raspberry Vinaigrette, Creamy Bacon, Hot Bacon, Honey Mustard and Blue Cheese

Soup Selections

Hot Soups

Butternut Squash Puree with Maple Syrup Sour Cream

Beef and Vegetable

Chicken Tortilla

White Bean Chicken Chili

Hearty Midwestern Vegetable

Fresh Tomato Basil with Pesto

Wisconsin White Cheddar with Pancetta

New England Clam Chowder

Wild Rice, Chicken and Mushroom

Shrimp Bisque with Sherry Crème Garnish

Cauliflower and Celery Root Puree with Roasted Garlic

Cold Soups

Three Tomato Gazpacho with Fresh Cilantro Pesto

Yukon Gold Vichyssoise with Emerald Chive Oil

Appetizers

Pan Seared Diver Scallops with Spicy Fried Shallots and an Apple Cider Glaze

Tarragon Grilled Prawns Spiced Honey Crisp Apple & Fennel Salad and a Honey Lemon Pepper Glaze

Jumbo Lump Crab Cakes Lightly Sautéed Fresh Herb filled, Delicate Mixture with a Course Grain Mustard Sauce

Grilled Asparagus with Roasted Sweet Bell Pepper, Creamy Garlic Sauce and Shaved Parmesan Cheese

Napoleon of Wild Mushroom, Leeks and Asparagus with Crème Sherry Sauce

Roasted Frenched Lamb Loin with Pesto Polenta, Minted Gremolata, and Lamb Glaze

Chili Corncakes with Cilantro Crème Fraiche and Red Caviar

Sesame Chicken Medallion with Gingered Mango Jasmine Rice and Mandarin Chili Sauce

Filled Ravioli ?????

Thai Spiced Tuna Hot Seared, Rare with Asian Vegetable Rice Paper Roll and a Wasabi Tobiko Sauce

Pasta Entrée's

Twice Baked Lasagna

Slow Baked Layers of Ricotta and Mozzarella Cheese, Pasta Sheets, Sausage, Ground Beef and Marinara Sauce

Shells & Shrimp

Shell Pasta with Mini Shrimp and Sweet Bell Pepper in a Garlic Cream Sauce

Vegetable Lasagna

Garden Fresh Seasonal Vegetables Layered with Pasta and Ricotta and Mozzarella Cheese in a Garlic Cream Sauce

Penne Pasta Pomodoro & Pesto

A Light, Fresh Tomato, Garlic Sauce Tossed with Parmesan Cheese, Toasted Pine Nuts and Penne Pasta then Topped with A Classic Pesto

Genoan Pasta

Penne Pasta, Roasted Garlic, Sundried Tomato and Baked Eggplant, with a Rosemary Olive oil and Grated Parmesan cheese

Baked Caprese Rigatoni

Classic Caprese of Tomato, Basil and Mozzarella Baked with Pasta

Cajun Jambalaya

Seafood or Pork Jambalaya

Chicken Entrée's

Chicken Picatta

Golden Parmesan Crusted Chicken Breast with Lemon Caper Butter Sauce

Chardonnay Chicken

Fresh Herb Marinated Boneless Chicken Breast, Char Grilled with a Chardonnay and Garlic Reduction Sauce

Chicken Tetrazzini

A Casserole of Diced Chicken Meat, Vegetable Mirepoix, Penne Pasta and Mozzarella Cheese Baked in a Veloute Sauce

Western Fried Chicken

Buttermilk Marinated Bone-In Chicken, Breaded with Chef Liechti's Signature Blend

Herb Baked Chicken

Thigh and Leg Quarters Seasoned with a Blend of Herbs and Oils, Slow Roasted and Basted with Italian Dressing

Florentine Style

Spinach, Mushroom and Parmesan Cheese filled Boneless Chicken Breast with Tarragon and Bread Crumb Coating and Sauce Supreme

Frenched Chicken Breast

Stuffed with a Wild Mushroom and Herb Farce, served with Dried Cranberry Jus Lie

Roast Chicken Roulade

Whole Boneless Fryer Stuffed with a Pimento, Shiitake and Scallion Farce, Slow Roasted and Sliced with a Fresh Thyme Jus Lie

Chicken and Sausage Cassoulet

Traditional Preparation of Poultry Quarters, Pork Sausage, Bacon Lardoons and White Beans Stew

Mediterranean Style Chicken Breast

Artichokes, Roasted Red Peppers, Ripe Olives, Diced Tomato, Feta Cheese and a Lemon Basil Sauce

Seafood Entrée's

Baked Tilapia

Panko Crusted with a Thai Coconut Curry Sauce

Grilled & Glazed

Filets of Salmon, Char Grilled and Oven Basted with a Honey Orange Pepper Glaze. Served on Spiced Leeks and Fennel

Poached Atlantic Salmon

Slow Cooked in a Classic Court Bouillon and finished with a Sauce of Fresh Dill, Sour Cream, Cucumbers and Lemon Zest

Trout Almondine

Almond Crusted Trout Fillet, Lightly Sautéed with an Amaretto Butter Sauce

Pork Entrée's

Jumbo Italian Meatballs

Spiced Ground Pork with Sweet Peppers, Mozzarella, Basil & Herb Blend with Rich Marinara Sauce

Roast Pork Loin

Brown Sugar Brined Tenderloin, Lightly Pan Smoke with Apple & Maple Wood and served with a Course Grain Mustard and Caramelized Sweet Onion Sauce.

Spiced Pork Loin

Hot and Sweet Spice Crusted, Cured Center Cut Pork Loin with Dried or Fresh Fruit Compote and Natural Jus Sauce

Italian Sausage

Medium Spiced, Grilled Sausage with Sautéed, Tri-Colored Bell Peppers and Sweet Onions Served with Marinara Sauce Grilled Chicken Breast may be added or substituted

Pulled Pork BBQ

Slow Roasted and Smoked Pork Shoulder in a Southern BBQ Sauce

Beef Entrée's

Beef K-Bobs

Marinated Top Sirloin, Charbroiled with Seasonal Vegetables and Pineapple Soy Glaze

Beef Sirloin Tips

Garlic, Sweet Onion, Soy Sauce and Balsamic Vinegar Marinated Beef Tips, Caramelized and Braised in a rich Brown Sauce

Authentic American Meatloaf

House made Pork and Beef Blend with a Spicy Tomato Sauce

Rio Grande Flank Steak

South Texas Seasoned with Black Bean, Jicama & Corn Salad and Chipotle Sauce

Roasted Prime Rib

Boneless Beef Rib Split lengthwise, tied and Roasted with a Garlic and Shallot Paste, Served with Horseradish Jus Lie

London Broil

Garlic & Onion Marinated Top Sirloin Tri Tip Steak served with a Caramelized Mushroom and Demi Beef Sauce

Five Pepper Tenderloin

A Spicy Blend of Crushed Peppercorns Encrusted on Beef Tenderloin, Roasted and Sliced with a Rich Beef and Mushroom Glace

Starches

Oven Roasted Red New Potatoes with Olive Oil and Chefs Select Herbs and Spices

Smashed New Potatoes

Sesame & Ginger Jasmine Rice

Baked Mac N Cheese

Rice Pilaf with Sweet Onions and Bell Peppers

Dauphinoise Potatoes, a Thin Layered Custard of Garlic and Gruyere Cheese

Twice Baked Potatoes, Filled with Cheddar Cheese, Bacon, Scallions and Sour Cream

Creamy Yukon Gold Mashed Potatoes ~ Always Made From Scratch

Choose From Our Tasty Selections:

Traditional Bacon & Onion Roasted Garlic Horseradish

Vegetables

Sautéed Yellow Squash with Vidalia Onions and Sweet Peas

Colorful Root Vegetable Medley of Parsnips, Carrots, Turnips, Rutabaga and Butternut Squash

Steamed Spaghetti Squash sautéed with Pimentos and Cracked Black Pepper

Golden Corn O' Brian with Sweet Butter

Country Style Green Beans, Well Cooked with Smoked Bacon and Onions

Ratatouille of Vine Vegetables and Italian Seasonings

Seasonal Spicy Grilled Vegetable Selection

Honey Glazed Carrots with Candied Ginger and Cran-Raisins

Steamed Asparagus with Red Onion Marmalade

Snap Peas with Onion, Soy Sauce & Sesame Oil

Mini Sweets & French Pastries Assortments

*Éclairs, Fresh Fruit Tarts, Lemon Tarts, Grand Marnier Truffles, Mini Cheese Cakes, Chocolate Cream Puffs,
Pecan Diamonds, Chocolate Dipped Strawberries*

Dessert

Strawberry or Mixed Berry with mini Shortcake Biscuits and Maple Whipped Cream

Strawberries or Mixed Berries Romanoff

Grand Marnier Cheese Cake with Fruit Topping

Dutch Apple Pie with Crumb Topping

Chocolate Tarte Noir

Individual Lemon or Fruit Tarts

Key Lime Tart

Apple and Walnut Strudel

Carrot Cake

Chocolate Decadence Cake