



## Soup & Salad

### *Soup*

*Soup du jour*

### *Caesar Salad*

*Romaine hearts topped with pecorino Romano, fried artichoke and in house made butter-herb croutons*

### *House Salad*

*Mixed greens topped with Tomatoes, cucumbers, carrots, red onions, bacon, jack and cheddar cheeses and house made butter-herb croutons*

### *Dressings*

*Ranch, blue cheese, honey mustard*

### *Vinaigrettes*

*Herb, blueberry pomegranate, sesame ginger, balsamic*

## Entrées

### *Tortellini*

*Cheese-filled pasta with Italian sausage, caramelized onions, sauteed spinach topped with a house made tomato broth*

### *Stuffed Portabella*

*Grilled portabella stuffed with spinach and roasted red peppers topped with a boursin cream sauce served Brussels with Wild rice*

### *Maple bourbon glazed Salmon*

*7oz Chilean Salmon topped with a Maple bourbon glaze served with Mashed potatoes and Brussel Sprouts*

### *Southern Fried Chicken*

*Panko-encrusted chicken topped with a wild mushroom gravy served with mashed potatoes and Brussels sprouts*

### *Sirloin*

*8oz Black Angus sirloin served with mashed potatoes and asparagus*

### *Southern Pork Tenderloin*

*6oz Tenderloin topped with a Cheerwine BBQ sauce served with mashed sweet potatoes and brussel sprouts*

## Desserts

*Warm Fudge Brownie or Apple Berry Crisp*