

# A LA CARTE DINNER ENTRÉES



Served buffet style or seated. Chef made rolls and whipped butter.

Dual entrées are subject to an additional charge, minimums apply. Additional menus are available.

## Poultry

### Chicken Piccata

Marinated chicken breast pan-seared with our signaturred lemon caper beurre blanc

### Chicken Tikka Masala

Turmeric yogurt marinated chicken thigh pan-seared and simmered in a coconut curry sauce

### Chicken Genovese

Basil pesto marinated and pan-seared chicken thigh garnished with grilled corn relish

### Lemon-Rosemary Chicken

Lemon pepper marinated chicken thigh pan-seared with a light and fresh rosemary bruschetta

### Mediterranean Grilled Chicken

Oven-dried tomato, roasted garlic, Kalamata olives, feta and garnished with a Greek coulis

### Classic Chicken Parmesan

Chicken breast, dusted with fresh herbs and panko bread crumbs, garnished with a zesty marinara and fresh mozzarella

### Stoli Vodka Chicken

Grilled chicken thigh lacquered in a creamy vodka sauce with sundried tomatoes

### Ginger Lemongrass Roasted Duck

Marinated roasted duck, glazed with ginger lemongrass shoyu

### Coq Au Vin

Braised chicken thigh in a San Marzano red wine demi

## Pork

### Sesame Grilled Pork Chop

Ginger dashi butter, lemongrass chimichurri

### Bourbon Pork Chops

Marinated and grilled pork chops glazed with a bourbon reduction and sautéed mushrooms

### Smoky Grilled Pork Tenderloin

Raspberry-chipotle sauce, smoked tomato, hatch green chilis

### Cajun Roasted Pork Loin

Bacon wrapped berkshire pork loin stuffed with andouille dirty rice

### Pork Osso Bucco

12 Hour braised hind shank with a marsala wine demi and fresh gremolata

## Beef

### Braised Beef Burgandy

Seared beef steaks braised in a burgundy demi with a thyme seasoned mirepoix

### Steak Churrasco

Argentinian chimichurri sauce

### Smoked Beef Brisket

Award-winning smoked BBQ brisket with housemade BBQ sauce

### Herb Roasted Prime Rib

Red wine au jus and freshly whipped horseradish cream

### Filet Au Poivre

Seared peppercorn crusted tenderloin finished with a brandy bechamel

## Lamb

### Vindaloo Lamb Chops

Braised lamb smothered in a spicy goa curry

### Sous Vide Lamb Chops

Sous vide lamb chop, lacquered with a rosemary and red wine demi-glace

## Veal

### Veal Scaloppini

pan seared, wild mushrooms, artichoke hearts in a lemon-herb butter sauce

### Veal Osso Bucco

12 Hour braised hind shank with a Marsala wine demi and fresh gremolata

## Seafood

### Almond Crusted Tilapia

Lemon beurre blanc sauce

### Blackened Catfish

Jalapeño butter, spicy remoulade

### Green Curry Soft Shell Crab

Coconut milk, bamboo shoots Japanese eggplant, Thai basil

### Grilled Red Snapper Veracruz

Grilled seasoned snapper finished with a charred poblano pepper and Spanish olive salsa

### Pan-Seared Orange Roughy

Dusted with garlic herb bread crumbs then served with a smoked tomato nage and lump crab gratin

### Sea Bass Yuzu

Pan-seared with a citrus champagne sauce