

Entrée Selections

CHICKEN ENTREES

Chicken Vino Blanco

Boneless Chicken with Artichoke Hearts, Blistered Tomatoes, Fresh Basil in a Roasted Garlic Wine Sauce

Chicken Portobello

Boneless Chicken with Grilled Portabella Slices & Roasted Peppers in a White Balsamic Reduction

Sweet Thai Chicken Thighs

Roasted Boneless Chicken Thighs with a Sweet Thai Chili Lime Sauce

Sesame & Parmesan Encrusted Chicken

Boneless Chicken Breast encrusted with Panko, Parmigiana Reggiano & Sesame Seeds

Stuffed Capon

Blended Rice and Mushrooms with Sage Cream Sauce

Champagne Chicken Medallions

Boneless Medallions with Shitake Mushrooms in a Champagne Wine Reduction

PASTA ENTREES

Penne ala Vodka

Pink Vodka Sauce with Sundried Tomatoes

Gemelli Chardonnay

Gemelli Pasta with Peas & Mushrooms in a Chardonnay Cream Sauce

Cheese Tortellini

with Garlic & Basil Pesto Sauce

Lobster Ravioli

With a Creamy Tomato Sauce

Lasagna Rollatini

Filled with Ricotta and Fresh Spinach & topped with Marinara Sauce

Pappardelle Ragu

Pappardelle Pasta served with a home made Italian Ragu (meat sauce)

Garlic Butter Shrimp Pasta

Sauteed Shrimp with Linguine Pasta tossed in a Butter Garlic Sauce

STARCHES

Potato Gratin

Creamy Potato blended and baked with Sour Cream and Cheese

Roasted Red Bliss Potatoes

Slow Roasted with fresh Rosemary and Garlic

Fingerling Potatoes

Roasted with Parmesan Cheese and Garlic

Saffron Rice Pilaf

Delicate Rice seasoned with Saffron

Fried Rice ala T&L

Better than your favorite Chinese restaurant!

BEEF & PORK ENTREES

Carved Filet Tips

Tender Filet Tips sliced and sauteed with Assorted Mushrooms in a Peppercorn Deduction

Horseradish Filet Tips

Carved Filet Mignon Tips with Horseradish Demi Glaze

Grilled Hoisin Steak

Hoisin Glazed Steak Sliced with Tri Color Peppers

Asian Style Beef

Teriyaki Steak Sauteed Baby Broccoli and topped with Sesame Seeds

Roasted Pork Loin

Slow Roasted, Carved and topped with a Rosemary Demi Glaze

Cranberry & Apple Stuffed Pork Loin

Topped with Demi-Glaze

Orange Glazed Virginia Ham

Sweet Citrus Glaze

***Ask about upgrading any steak to Beef Tenderloin!**

SEAFOOD ENTREES

Fresh Baked Salmon

With Roasted Lemons in a Creamy Dill Sauce

Honey Glazed Salmon

Fresh Baked with a Sweet Honey Garlic Glaze

Tomato Citrus Filet of Sole

Fresh Baked Filet of Sole topped with a Tomato Citrus Salsa

Stuffed Filet of Sole

Fresh Filet of Sole filled with Spinach and Herbed Rice in a Lemon Beurre Blanc Sauce

Shrimp Scampi

Garlic Butter Sauteed Shrimp with Blistered Tomatoes over Zucchini Ribbons

VEGETABLES

Grilled Asparagus

Grilled with Olive Oil, Lemons, & Fresh Herbs

Rustic Zucchini

Fresh Garden Zucchini sauteed with Garlic and Blistered Tomatoes

Roasted Vegetable Medley

Seasoned Roasted Veggies with Balsamic glaze

Baby Carrots and String Beans

Seasoned with a Garlic Butter Sauce

Seasonal Medley

Chef's Choice of Seasonal Mixed Vegetables