

Main Dining Room Sample Menu

Our chefs are committed to creating an exceptional culinary experience at every meal. We offer a wide variety of delicious, healthy options, all made from scratch using the freshest ingredients possible.



STORYPOINT™
Shine. Everyday.

Beef/Pork

Filet Mignon

Lightly seasoned then broiled to your specification, served with our house Demi-glace, Roasted Root Vegetable Puree, and Grilled Roma Tomatoes

Roasted Prime Rib of Beef

Herb encrusted and slow roasted to perfection, laced with au jus, then accompanied by Garlic Butter Whipped Yukon Potatoes and Sautéed Carrots

Orange Jalapeño Medallions of Pork

Slow Roasted Pork Medallions laced with a Sweet and Tangy Orange Jalapeño Glaze then placed with Pepper Jack Scalloped Potatoes and Honey Cashew Green Beans

Poultry

Stuffed Chicken

Boneless Chicken Breast Stuffed with Ground Italian Sausage, Wild Mushrooms, and Fresh Herbs. Rolled in Japanese Breadcrumbs then finished in the oven. Laced with a Tarragon Dijon Sauce then presented with Wild Rice and Truffle Scented Asparagus

Roasted Red Bell Pepper Chicken

Boneless Breast of Chicken topped with Marinated Tomatoes and Shaved Gruyere Cheese then laced with a Roasted Red Bell Pepper Parmesan Cream Sauce. Served over a Sweet Corn and Fresh Basil Risotto along with Sautéed Broccolini

Fish

Seared Salmon

Flash Seared Fresh North Atlantic Salmon baked with a Honey Lime Glaze. Served along with Teriyaki Marinated Roasted Redskin Potatoes and Sautéed Asparagus

Sea Bass

Roasted Sea Bass topped with Romesco sauce then served with Green Chili Sharp Cheddar Polenta and Braised Kale with Caramelized Shallot and Crispy Bacon

Alaskan Halibut

Ancho Citrus Glazed Alaskan Halibut Steak gently sautéed then served over Chinese Black Rice along with Sautéed Spinach and White Miso Broth

Vegetarian

Grilled Vegetable Phyllo

Fresh Grilled Vegetables rolled in Phyllo Dough along with Fresh Herbs and Shredded Asiago Cheese. Brushed with Olive Oil then Slow Baked to a Crispy Golden Brown. Served with Hubbard Squash Risotto and Sautéed Broccolini

Stuffed Baby Bella Mushrooms

A Trio of Baby Bella Mushrooms stuffed with Roasted Red Bell Pepper, Arugula, Smoked Tomatoes, and Garlic. Served with Roasted Fingerling Potatoes and Truffle Scented Asparagus

Desserts

White Chocolate Raspberry Cheesecake

Rich and Creamy Cheesecake topped with Fresh Raspberry Coulis and White Chocolate Pieces

Key Lime Chiffon Napoleon

Alternating Layers of Moist Vanilla Bean Cake and Light Key Lime Chiffon Cream

Tiramisu Gateaux

Coffee Soaked Sponge Cake layered with Smooth Mascarpone Cream

Pound Cake with Blueberries and Sweet Honey Cream

Moist Pound Cake served on a bed of Sweet Honey Cream with Blueberry Compote

Lemon Cream Tartlet

3-inch Butter Shortbread Crust filled
with Smooth Lemon Curd and Fresh
Whipped Cream

Carrot Cake

Walnut-Apple Carrot Cake paired with
Sweet Cream Cheese Frosting

Peanut Butter Chocolate Cake

Decadent Sour Cream Chocolate Cake layered with Rich Peanut Butter Frosting

Orange Brûlée Tartlet

Orange Brûlée filling piped onto a
Flaky Shortbread Crust, finished
with Caramelized Sugar

Apple Walnut Turnover

Candied Apples and Walnuts baked in pastry dough, topped with Vanilla Bean Anglaise

Chocolate Trio

Double Chocolate Cupcake, Mini
Chocolate Chip Cannoli and Chocolate Dipped Strawberry