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.

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

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

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

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