

# Entrées 2011

*Entrées are accompanied by your choice of one salad, rolls and butter,  
Chef's choice of seasonal vegetable and complimenting starch, and a house dessert*

## From The Land

### Grilled Paillard of Chicken

Herb Marinated Paillard of Chicken with a Roasted Artichoke and Portabella Compote.  
Enriched with Roasted Peppers and a Marsala Demi.

### Pistachio and Orange Encrusted Chicken

Pistachio and Panko Encrusted Chicken Breast lightly pan fried and  
Accented with a Pineapple and Cranberry Gastrique.

### Roasted Stuffed Breast of Chicken

Fresh Mozzarella and Sun Dried Tomato Filling.  
Finished with a Sherry Pesto Cream Sauce.

### Rosemary Dijon Chicken

Pan Seared Chicken Breast with a Rosemary Dijon Butter Sauce

### Chicken Tuscany

Layered Medallions of Chicken with Prosciutto, Provolone  
And a Garlic Herb Butter

### Stuffed Chicken Breast

*Anna* - Breast of Chicken filled with an Italian Sausage and Herbed Focaccia Bread Stuffing

*Harvest* - Breast of Chicken filled with Cranberry & Apple Pear Stuffing, served with a  
Grand Marnier Cranberry Glaze

### Parmesan Crusted Chicken

Tender Breasts of Chicken coated in a seasoned Parmesan Crust  
Served with a Sage Butter Sauce

### Italian Chicken Cordon Bleu

Breaded Chicken Breast stuffed with spiced Ham & Provolone Cheese,  
Served with a Herb Veloute cream sauce with a hint of Horseradish

Please add 19% Service Charge and 8% Sales Tax

# Entrées Continued

## From The Land

### Pork Tenderloin

Roasted Pork Tenderloin with a Balsamic-Cranberry Sauce

### Stuffed Pork Miastri

Fresh Pork stuffed with Roasted Red Peppers, Fresh Spinach, and Provolone Cheese, Panko Breaded and lightly fried until golden brown. Finished with a Demi Glaze.

### Stuffed Pork Chop

10 oz Pork Chop filled with Crab and Asparagus Filled and roasted to perfection. Finished with a Tarragon Demi

### Roasted Pork Flat Iron

A Tender Slow Roasted Pork Flat Iron. Finished with a Sautéed Mushroom and Roasted Tomato Demi

### Roasted Rack of Lamb

Honey Mustard Crusted Rack of Lamb with Spiced Minted Tomato Jam. Finished with a Caramelized Shallot Demi.

### Sliced Sirloin

Roasted Herb encrusted whole Strip Loin of Beef served with a choice of Cabernet Demi-Glaze or Madiera Peppercorn Demi-Glaze

### Prime Rib of Beef \*

Slow-roasted Prime Rib, served with a Red Wine Demi

### Sliced Tenderloin of Beef \*

Perfectly prepared and accompanied by your choice of a Chardonnay Mushroom Sauce or Cabernet Demi-glace

### Grilled Bistro Steak \*

Tender marinated grilled Bistro Steak served with Your Choice of sauce from one of the following:

Balsamic Onion & Tomato Salsa or Whiskey Butter Sauce

~or~

Topped with Gorgonzola Butter wrapped with prosciutto, and finished with a Rosemary Chianti Demi

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# Entrées Continued

## From The Depths

### Tilapia

Your choice of one of the following:

#### *Tilapia Gabrielle*

Broiled with Sweet Potato Crust and a Vanilla Cream Sauce

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#### *Tilapia Matanzas*

Sautéed and Topped with Lump Crab and a Lemon Butter Sauce

### Grouper Piccata

Sun-dried Tomatoes and Capers in a White Wine Butter Sauce served with a hint of lemon

### Grilled Salmon Classico

A Salmon Fillet, delicately seasoned and expertly grilled,  
Served with Dill Beurre Noisette

### Veracruzana Style Red Snapper

Seared Filet of Snapper accented with a Tomato and Lavender Herb Fondue

### Seafood Stuffed Shrimp EnCroute

Jumbo Shrimp with seafood stuffing wrapped in a puff pastry

### Twin Stuffed Lobster Tails

Topped with a herb Scallop stuffing  
Market Value

### Sea Bass

*Canale* ó Sea Bass, encrusted with Macadamia Nuts and served with a Frangelico Cream Sauce

~or~

*Caramelized* ó Pan Seared Sea Bass topped with a sautéed Leek and Shitake Compote.

Finished with a Vintage Port Wine Reduction

Market Value

### Seafood Combo

Grilled Petite Salmon medallions served with sautéed Scallops and Shrimp in a Garlic Butter Sauce

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Shrimp, Scallops & lump Crab Meat with a Champagne Leek Sauce all wrapped in a Puff Pastry

Market Value

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# Entrées Continued

## From the Fields

### Eggplant Rollatini

Thinly-sliced Eggplant, lightly battered, filled with Seasoned Ricotta Cheese  
And topped with Mozzarella cheese and Marinara Sauce

### Manicotti

Pasta Crepes served with a Tomato Vodka Sauce

~or~

Primavera served with a garlic cream sauce

### Pasta Monteparo

Pasta served "Primavera Style", with a tempting assortment of young tender  
Seasonal vegetables! superb, vegan and delicious!

### Stuffed Portabella

Herb marinated Portabella Mushroom caps stuffed with Mascarpone Cheese, Artichokes and Mushrooms  
Topped with Pesto Chive drizzle

### Petite Eggplant

A generous portion of Roasted Baby Eggplant filled with Onions, Eggplant,  
Roasted Tomato, and Focaccia bread  
All topped with a Marinara Sauce

### Grilled Vegetable Mélange

A delicious combination of Grilled Vegetables  
All served over a bed of Israeli Couscous

### Wild Mushroom Strudel

Sautéed Wild Mushrooms in a light Sherry Cream Sauce wrapped in Flaky Phyllo Dough.  
Finished with a Red Pepper Coulis.

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