



# entrees

per portion

## chicken

- lemon herb roast chicken with braised fennel .....\$12.5
- chicken cacciatore .....\$12
- lemon olive chicken tagine .....\$11
- north african peanut & chicken stew .....\$13
- mediterranean stuffed chicken breast with peperonata sauce .....\$14
- braised chicken & mole negro .....\$13
- tandoori chicken .....\$12.5

## beef

- beef shortribs bourguignon .....\$14
- classic beef stroganoff with her buttered noodles .....\$12.5
- filet mignon with lemon garlic butter .....\$24
- beef tenderloin with red wine bordelaise .....\$22
- fischer farms meatloaf .....\$12
- fischer farms bratwurst .....\$7
- fischer farms hot dog .....\$4
- fischer farms hamburger .....\$8.5

## pork

- italian stuffed pork loin .....\$14
- teriyaki pork tenderloin .....\$14.5
- dijon herb roast tenderloin .....\$14.5

## barbecue

- jamaican jerk chicken or pork .....\$9
- bbq smoked pork .....\$9
  - sandwich portion with bun .....\$6.75
- bbq roast chicken .....\$9
- bbq smoked beef brisket .....\$12
  - sandwich portion with bun .....\$8.75
- fischer farms smoked spare ribs .....\$9
  - served with two house made bbq sauces

## lamb

- ale braised lamb with seasonal vegetables .....\$16



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## chef carved roasts

- fire roasted pork loin .....\$13
  - with fresh tomato & tomatillo salsas
- honey glazed ham .....\$13
  - with dried apricot-cherry mostarda
- maple brined turkey breast .....\$13
  - with cranberry relish & turkey gravy
- prime rib of beef .....\$17
  - with jus & horseradish creme
- rosemary-garlic leg of lamb .....\$15
  - with cilantro-mint chutney & harissa

## fish & seafood

- corvina with spanish style saffron almond sauce .....\$13.75
- seared corvina with inner beauty butter sauce .....\$13.5
- jambalaya [ chicken, shrimp & andouille ] .....\$12
- macadamia nut & panko crumb crusted tilapia .....\$13
- roasted salmon with tapenade & grape tomatoes .....\$13.75
- trout amandine with local ruby trout .....\$12.5
- wild chesapeake blue catfish creole .....\$13.5

## pasta

- mushroom tortellini in garlic cream sauce .....\$12
  - with chicken .....\$13.5
- spinach fettuccini with peas & tomato cream sauce .....\$11
  - with bacon .....\$12.5
- penne marinara with broccoli, fennel & roasted red pepper .....\$11
- cheese ravioli with marinara sauce .....\$12
- shrimp pasta with white wine butter sauce ..\$14.5
- pasta di mare [ shrimp, clams & calamari ] ....\$14.5

## vegetarian

- north african vegetable tagine .....\$10
- thai vegan curry .....\$10
- quinoa pilaf .....\$10.5
  - with mushroom, carrot, onion, zucchini, currant & sunflower nuts
- stuffed sweet red bell pepper .....\$12
  - with creole rice & tofu
- stuffed portobello .....\$12
  - with fennel, pepper, tomato, zucchini, goat cheese & basil citronette
- eggplant involtini .....\$13



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## entrée buffet

- pasta bar .....\$15  
includes:
  - spinach fettuccini & penne pasta
  - grilled seasoned chicken & italian meatballs
  - marinara, tomato cream & garlic mushroom cream sauces
  - grated grana padano
- taco bar .....\$12  
includes:
  - soft corn or flour tortillas
  - refried beans or black beans
  - mexican rice
  - choice of two:
    - beef, chicken, mixed vegetables
  - shredded cheese, lettuce, diced tomatoes & sour cream
  - rojo & tomatilla salsas

\*\*\*additional charge for guacamole\*\*\*