

# PLATED DINNERS

Served with two Chef selected accompaniments,  
plus a choice of salad, rolls and butter, coffee and water.

## PECAN CHICKEN

Pecan crusted chicken breast - 20.95

## BROWN SUGAR CARAMELIZED SALMON

A brown sugar caramelized  
salmon fillet - 26.95

## ASIAN ROASTED FREE RANGE HALF CHICKEN

A soy sesame glazed half chicken - 24.95

## GRILLED BLACK ANGUS FILET

A 6 ounce filet - 28.95

## BLACK ANGUS PRIME Rib

A 10 ounce cut - 26.95

## PAN SEARED Ahi TUNA

Center cut tuna steak  
served medium rare - 27.95

## GRILLED SMOKED PORK CHOP

Grilled 10 ounce smoked pork chop - 24.95

## Wild MUSHROOM STUFFED ROASTED CHICKEN

A chicken breast stuffed with shiitake,  
oyster and portabella mushrooms - 21.95

## BRAISED VEAL SHANK

Braised veal shank with carrots,  
celery, parsnips, Spanish onions  
and roma tomatoes - 29.95

## SLOW ROASTED PORK LOIN

Slow roasted pork loin served with  
a kiln dried cherry sauce - 20.95

## GRILLED PORTABELLA SAFFRON RISOTTO

Grilled balsamic marinated  
portabella mushrooms - 17.95

## GRILLED CENTER CUT PORK CHOPS

Two chops glazed with house  
southern coffee BBQ sauce - 23.95

## ROASTED RED BELL PEPPER RIGATONI

Rigatoni pasta tossed in a roasted  
red bell pepper cream with  
caramelized onions, crimini mushrooms  
and asparagus tips - 17.95

## SEAFOOD FETTUCCINE

Fettuccine, sautéed shrimp, scallops,  
lobster, prosciutto ham and spinach tossed  
in a light roasted garlic cream - 26.95

