

SIGNATURE ENTRÉES

Petite Filet Mignon

Tenderloin petite filet, grilled to your specification, served with natural juices and topped with fresh chopped herbs

Grilled Salmon

Fresh Atlantic salmon, lightly seasoned and grilled, served with wedge of lemon

NOVEMBER SEASONAL ENTRÉES

Beef and Broccoli Stir Fry

Thin sliced tri-tip beef, stir fried with broccoli florets and ginger garlic sauce

Cabernet Chuck Roast

Peppercorn dusted pot roast braised tender and finished with minced shallots, demi glace and red wine

Chicken à l'Orange

Seared chicken breast finished with Grand Marnier and orange marmalade

Rainbow Trout

Sauteed rainbow trout with almond brown butter and parsley

Stuffed Acorn Squash

Sweet roasted acorn squash stuffed with cranberries and wild rice

Butternut Flatbread

Flatbread pizza topped with fig jam, roasted butternut squash, caramelized onion, goat cheese and arugula

SIDES

- Anna Style Potatoes
- Baked Sweet Potato
- Baked Potato
- Parmesan & Pea Orzo
- Fresh Assorted Winter Vegetables
- Southern Collards

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



N O V E M B E R

STARTERS

Mushroom Fontina Toast Points

Sautéed mushrooms and fontina cheese, baked on toast points and drizzled with pesto

Sweet Potato Hummus

Sweet potato hummus, spiced olive oil drizzle, topped with pepitas and served with flatbread crackers and crudites

SOUP & SIDE SALADS

Homemade Soup Features

Ask about today's soup, made fresh daily with the finest ingredients

Custom Garden Salad

Create your own salad - Array of greens and accompaniments tailored to your taste. Ask server for details

Brie & Pear Salad

Mixed greens, Bartlett pear, French brie, toasted walnut and shallot vinaigrette

Autumn Spinach Salad

Baby spinach with dried cranberries, clementines, red onion, and pomegranate arils with poppyseed dressing

Goat Cheese Apple Salad

Honey Crisp apples, candied pecans, goat cheese, served on a bed of Bibb lettuce and maple vinaigrette

ENTRÉE SALADS

Shrimp Louise

Poached shrimp tossed with red onion, cucumber, cherry tomato and thousand island dressing over chopped iceberg

Apple Pecan Salad

Chicken breast, garden greens, glazed pecans, Granny Smith apples, dried cranberries, bleu cheese crumbles, maple vinaigrette dressing