

FALL MENU

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APPETIZERS

MEDITERRANEAN STUFFED DATES

Proscitto wrapped Dates stuffed with Chorizo and Mascarpone, served with a Spicy Tomato Jam

SOUP OF THE DAY

Made fresh daily

SMOKED SALMON PLATE

Smoked salmon accompanied by Red Onion, Herbed Cream Cheese, Capers and a selection of Crackers

VEGETARIAN SELECTION

Homemade Pan Seared Dumplings presented with Ponzu Dip & Peanut Sauce

the SALAD

Mixed Field Greens with Dried Cranberries,
& Blue Cheese, garnished with Pepitas
and dressed with Apple Cider Vinaigrette

ENTREES

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NY SIRLOIN STROGANOFF

Slow roasted Sirloin with Mushroom Stroganoff Fettucinne

STATLER CORDON BLEU

Marinated Frenched Breast of Chicken stuffed with Five Cheese filling and Ham with a Veloute sauce

VEGETABLE NAPOLEAN

Layers of Fresh Garden Vegetables and cheese Farro Wheat and Roasted Vegetable Sauce.

CATCH OF THE DAY

Our catch of the day is dependant on availability.

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DESSERTS

fresh made pastries, pies & confections created daily