



Plated & Shareable Entrees Menu

Both Plated and Shareable (passed) entrees are served with shareable(passed) sides and salads.

**Premium items will incur an upcharge as indicated.

*Buffets are available upon request.

Greek Chicken Avgolemono

Garlic olive oil infused pan seared boneless chicken breast served on a traditional Greek lemon sauce. - Great item to please all types of eaters.

Country Chicken with Gravy

Herb marinated grilled chicken breast served on PA Dutch Potato Bread Stuffing and topped with pan roasted chicken gravy. A house favorite.

Chicken Marbella

Olive oil, white balsamic marinated boneless chicken breast, finished with plums, white wine, fresh oregano, roasted garlic, capers, and Spanish olives.

Chicken Tikka Masala

Indian inspired paprika curried boneless chicken breast, marinated, char broiled and served in a fragrant tomato cream sauce. (mild)

Apricot Dijon Chicken Breast

Applewood smoked boneless chicken breast, charred and glazed with coarse grain Dijon apricot sauce with a touch of brown sugar

Wild Mushroom Chicken Marsala

Grilled boneless chicken breast, wild mushroom blend, simmered in Marsala wine sauce with a touch of fresh sage.

Bourbon Molasses BBQ Charred Chicken

Marinated boneless chicken breast, charred with Bullet bourbon BBQ Sauce

Dijon Horseradish Tenderloin

Herb crusted beef tenderloin, roasted, sliced and served with Dijon horseradish demi glace (Premium upcharge \$10 per person)

French Onion Tenderloin

Balsamic onion marinated beef tenderloin, roasted, sliced and topped with caramelized leek and onion demi glace and a gruyere French bread crouton (Premium upcharge \$10 per person)

Pan Seared Lamb Rack

Domestic lamb, pan seared in a salted butter olive oil blend. Finished in the oven to medium. Sliced and served with savory Dijon pan sauce. (Premium upcharge \$12 per person)

Garlic Poblano Brisket Blue

Smoked sliced brisket in pan juices, finished with roasted garlic poblano butter, roasted tomatoes and smoked Amish blue cheese crumbles.

Smokehouse Brisket

Smoked sliced beef brisket with a Jack Daniels BBQ and Creamy Horseradish side

Spiked Honey Whiskey Peach BBQ Brisket

Honey whiskey soaked fresh peaches, roasted, and blended into our Kansas City style bbq sauce heartily drizzled on slow smoked rustic hand cut beef brisket. A rustic house favorite.

Southern Lump Crab Cakes

Lump crab meat with a touch of Cajun seasoning and a panko cornmeal crust, served with lemon chive remoulade (Premium upcharge \$8 per person)

Crab Stuffed Flounder with Lobster Cream Sauce

Fresh flounder stuffed with our house lump crabcakes, brushed with lemon chive garlic butter and topped with Lobster Cream Sauce (Premium upcharge \$8 per person)

Peruvian Garlic Shrimp

Shrimp sautéed in an olive oil garlic paprika sauce with a touch of onion and roasted garlic (Premium upcharge \$6 per person)

Black Pepper Maple Salmon

Atlantic salmon filet oven roasted and finished with a black pepper maple sauce with a touch of lemon and brown sugar

Cajun Blackened Salmon

Atlantic salmon filet, blackened with a Cajun spice blend. Served with a key lime butter sauce.

Meyer Lemon Herb Salmon

Roasted Atlantic salmon filet basted with Meyer lemon olive oil, seasoned with oregano, parsley and garlic and finished with a light lemon white wine cream sauce.

Lemon Artichoke Seafood Pappardelle

Jumbo lump crab, shrimp, large bay scallops, artichoke hearts, roasted heirloom tomatoes, pappardelle egg noodles, lemon parmesan cream sauce

Ratatouille Tart

Layered roasted potatoes, tomatoes, grilled zucchini, roasted butternut squash on an herb pastry crust. Finished with a touch of cream and shaved Manchego cheese. (Request can be made to make this Vegan)

Roasted Vegetable Paella

Saffron infused rice with roasted eggplant, grilled zucchini, roasted butternut squash, roasted tomatoes, roasted chick peas, roasted carrots.

Shareable Sides

Premium items will incur an upcharge as indicated

- Red Skin Roasted Garlic Mashed Potatoes
- Parsley Chive Butter Steamed Baby Red Potatoes
- Yukon Mashed Potatoes
- Loaded Cheddar Bacon Potato Bake
- Potato Leek Manchego Gratin
- Lemon Herb Roasted Fingerling Potatoes (Premium \$1 extra pp)
- Brown Sugar Mashed Sweet Potatoes
- Rustic Roasted Maple Butter Sweet Potatoes
- 7 Cheese Orecchiette Mac & Cheese (Premium \$1 extra pp)
- Potato Gnocchi w/ Sage Browned Butter (Premium \$1 extra pp)
- Manchego Caramelized Leek Risotto (Premium \$2 extra per person)
- Roasted Tomato Garlic Parmesan Risotto (Premium \$2 extra per person)
- Wild & Basmati Rice Blend with Cranberries
- Roasted Butternut Squash Wild Rice Blend
- Yellow Rice with Pigeon Peas
- Roasted Dill Carrots
- Maple Brown Sugar Roasted Carrots
- Roasted Lemon Garlic Asparagus (Premium \$1 extra per person)
- Garlic Olive Oil Haricot Vert Green Beans with Toasted Pecans
- Southern String Beans with Bacon and Onion
- Roasted Brussels with Shallots (Premium \$1 extra per person)
- Roasted Brussels with Caramelized onions and Bacon (Premium \$1 extra)
- Roasted Parmesan Cream White Shoepeg Corn
- Tuscan Grilled Vegetable Blend (Premium \$1 extra)
- Roasted Fall Vegetable Medley (Premium \$1 extra)

Shareable Salads

Harvest Cheddar

Greens, apples, sharp white cheddar, candied walnuts. Citrus Vinaigrette

Power Up

Greens, apples, carrots, edamame, sunflower seeds, pumpkin seeds, dried edamame. Apple Cider Vinaigrette

Tuscan Caesar

Romaine Hearts, baby spinach, shaved parmesan, grated romano, cracked black pepper, Kalamata olives, roasted red peppers, croutons. Creamy Caesar

Manchego Pear Fennel Avo Salad

Arugula, baby spinach, asian pears, fennel, dried cranberries, marconia almonds. Meyer Lemon Olive Oil

Strawberry Almond

Greens, strawberries, broccoli, red onion, goat cheese, toasted almonds. Strawberry Balsamic

French Country Salad

Red leaf lettuce, baby spinach, watercress, garlic seared haricot vert crisp green beans, bacon crumbles, shiitake mushrooms, red onion, Chevre goat cheese crumbles, toasted almonds. Dijon Maple Vinaigrette

Italian House Salad

Romaine, shaved parmesan, heirloom tomatoes, English cucumbers, roasted tomatoes, red onion, croutons. Romano Italian

Southern Bacon Corn Salad

Romaine, sharp cheddar, hard boiled egg, bacon, roasted corn, heirloom tomato, toasted pecans, cornbread crumble. Buttermilk BBQ Ranch

Shareables and Plated Entrees are always served with our rustic bread basket, orange blossom honey cinnamon butter and whipped creamery butter.