

DAILY DISH

Full Service Dinner Menu

ENTRÉES

PORK

MAPLE FENNEL ROASTED PORK LOIN

With apple cranberry chutney and honey mustard aioli

ROSEMARY AND DIJON ENCRUSTED PORK LOIN

SMOKED BBQ PORK WITH A CHIPOTLE BBQ

HERB AND PANKO FRIED PORK CHOPS

CHICKEN

COCONUT ENCRUSTED CHICKEN

With Pineapple mango chutney

GARLIC DIJON AND HERB GRILLED CHICKEN BREAST

With a Mediterranean sauce of plum tomatoes, roasted peppers, capers, fresh basil, and Feta Cheese

SOUTHERN FRIED CHICKEN

Buttermilk marinated chicken dredged in seasoned flour

PECAN ENCRUSTED CHICKEN BREAST

With Apple Cranberry Chutney

GRILLED MARINATED CHICKEN BREAST

With tomato basil cream sauce

PESTO ENCRUSTED CHICKEN BREAST

With a wild mushroom ragu

GRILLED CHICKEN

With a cilantro lemon cream sauce

SMOKED BBQ CHICKEN (Boneless or Bone-In)

Hickory smoked served with sweet chipotle bbq sauce

**Other sauces: Pesto Cream, White Wine Marinara, Alfredo, Rosemary Garlic Cream, Mediterranean Salsa, Pineapple Salsa, Chipotle Cheddar Cream, Spinach Artichoke Cream, Citrus Soy Sauce*

DAILY DISH

Full Service Dinner Menu

ENTRÉES

SEAFOOD

HORSERADISH ENCRUSTED SALMON

With Smoked Corn remoulade

LEMON THYME SEARED SALMON

With a roasted pepper and spinach cream sauce

SAUTEED SHRIMP IN A TASSO HAM GRAVY

SOUTHERN FRIED CATFISH

With a hushpuppy, tartar sauce, smoked corn remoulade cocktail sauce

PECAN ENCRUSTED TILAPIA

With pineapple mango chutney

BEEF

MEATLOAF

Slow baked with a light marinara sauce

GRILLED BEEF TIPS

With a Jack Daniels peppercorn Sauce

ROAST

Top round of beef with a wild mushroom merlot cream sauce

CHIPOTLE GRILLED BEEF TIPS

With sautéed peppers and onions

COUNTRY FRIED STEAK

With a sawmill gravy

PAN SEARED FILLET OF BEEF

With caramelized onion marsala sauce

DAILY DISH

Full Service Dinner Menu

ENTRÉES

PASTA

ORZO PASTA

With grilled chicken and shrimp accompanied by spinach and artichokes in a lemon basil cream sauce

PENNE PASTA AND GRILLED MARINATED CHICKEN

With roasted mushrooms and peppers in a white wine marinara

BAKED ZITI ITALAIN SAUSAGE AND MEATBALLS

In a fresh basil marinara with sautéed spinach roasted peppers and eggplant, topped with mozzarella and Parmesan cheeses

VEGETARIAN

PENNE RUSTICA

Roasted peppers, kalamata olives, capers, fresh basil and spinach in a light marinara sauce, topped with feta cheese

CREAMY BRIE POLENTA

With layers of sautéed spinach roasted mushrooms, grape tomatoes and fresh herbs

ROASTED EGGPLANT AND TOFU

In a coconut and curry broth topped with toasted almonds

EGGPLANT PARMESAN

Lightly breaded and baked in a light fresh herb tomato sauce with mozzarella, parmesan and provolone cheeses

DAILY DISH

Full Service Dinner Menu

SPECIALTY ENTREES

****MARKET PRICE****

WILD CAUGHT ALASKAN HALIBUT
Pan Seared with Mediterranean Salsa

CITRUS SOY MARINATED AHI TUNA
With a carrot and Red curry Buerre Blanc

PAN SEARED HERB ENCRUSTED SEA BASS
With a roasted bell pepper coulis

CHAR GRILLED PETITE FILLET MIGNON
With a port wine demi glaze

GARLIC DIJON ROASTED NY STRIP
With a shallot and caramelized peppercorn cream sauce

GARLIC AND ROSEMARY SLOW ROASTED PRIME RIB
With a roasted garlic au jus

SMOKED GOUDA RAVIOLI
With a pine nut and grape tomato brown butter sauce

CORNMEAL ENCRUSTED MAHI
With a spicy remoulade sauce

PAN SEARED MAHI
With a pineapple mango salsa

A decorative border with intricate floral and scrollwork patterns surrounds the entire page. At the top center, a black frame with ornate flourishes contains the title and subtitle.

DAILY DISH

Full Service Dinner Menu

HOT SIDE SELECTIONS

Mac and Cheese
Lima Beans
Red Beans and Rice
Maple glazed carrots
Seasonal Vegetables sautéed in garlic, olive oil & white wine
Steamed Vegetables with fresh basil
Steamed Broccoli Crowns in a lemon scented garlic butter
Grilled Vegetables marinated in a lemon infused olive oil
Hash Brown Casserole
Rice Pilaf
White Beans
Brussels Sprouts
Mashed Potatoes (Southern Style / Caramelized Onion / Garlic & Herb)
Fried Okra
Sweet Potato Casserole
Balsamic Roasted Sweet Potatoes
Creamed Corn
BBQ Baked Beans with Dijon mustard & molasses
Southern Style Green Beans or Green Bean Casserole

COLD SIDE SELECTIONS

Roasted Bliss Potato Salad
Ambrosia
Broccoli Salad
Orzo Pasta Salad with lemon basil
Cabbage slaw with pecan maple cider
Spinach Walnut Salad
Cucumber, Tomato & Onion Salad
Fresh Seasonal Fruit

A decorative border with intricate floral and scrollwork patterns surrounds the entire page. At the top center, a black decorative frame with ornate flourishes contains the title and subtitle.

DAILY DISH

Full Service Dinner Menu

SALAD SELECTIONS

Tuscan Salad

Mixed Greens, crispy mozzarella cake, sun dried tomatoes, roasted wild mushrooms, toasted pine nuts & balsamic vinaigrette

Greek Salad

Mixed greens, red wine marinated tomatoes, cucumbers, roasted peppers, kalamata olives parmesan encrusted feta cheese cake & creamy garlic dressing

Goat Cheese Salad

Mixed greens, almond encrusted goat cheese cake, mangos, strawberries, spiced almonds & dried cherry vinaigrette

Mixed Greens Salad

Mangos, strawberries, spiced almonds and dried cherry vinaigrette

Classic Garden Salad

Tomatoes, cucumbers, croutons and creamy garden garlic dressing

Southwestern Salad

Mixed greens with guacamole and black bean and corn salsa, creamy southwestern vinaigrette