



## DINNER MENU

This menu contains some of our most popular dishes. Use this as a guide, but don't let it hold you back. We would love to customize your menu, exactly to your liking.

## ENTRÉES

### Beef

**Chili Rubbed Oven-Roasted Beef Brisket\*** with natural jus & house made sweet-smoky BBQ Sauce

**Marinated Herb Rubbed Roast Beef** with natural jus, horseradish crème fraîche & cranberry red wine reduction

**Beef Tenderloin Au Poivre** with herb butter sauce & rosemary port reduction

**Pancetta Wrapped Beef Tenderloin** with whipped horseradish crème & porcini red wine reduction

### Pork

**Rosemary Garlic Crusted Tuscan Pork Roast** with Cardamom Balsamic Reduction.

**Garlic Studded Pork Loin\*** with Ancho Blackberry BBQ Sauce

**Smoked Chile & Cumin Dusted Pork Roast** with Pomegranate Chipotle Molasses

## SALADS

**House Italian "Hill" Style** Chopped head lettuce, red onion, pimentos, Provel with creamy Italian dressing.

**Caesar** Romaine lettuce, shaved parmesan & house made croutons with Caesar dressing.

**Strawberry Spinach Salad** Spinach, curried almonds & fresh strawberries with strawberry balsamic vinaigrette dressing.

**Blueberry Spring Salad\*** Mesclun lettuce mix, red onions, fresh blueberries, candied walnuts & shaved parmesan with blueberry vinaigrette dressing

**Summer Salad Spinach** Spring lettuce mix, roasted radishes, green onion & mint with lemon-basil vinaigrette dressing.

### Chicken

**Pan Seared Chicken Breast** with Dijon White Wine Pan Sauce & Tomato Relish

**Herb Roasted Chicken Breast** with Lemon Herb Sauce & Mushroom Ragout

**Brie & Apple Stuffed Chicken Breast\*** with Apple Cider Reduction

**Goat Cheese Stuffed Chicken Breast** with Red Bell Pepper, Onion with Red Pepper Coulis

**Sweet & Sour Grilled Chicken** with Lemon, Garlic and Brown Sugar

### Fish

**Mediterranean Baked Cod** Citrus Marinated Served With Olives, Onions & Lemon Butter Broth

**Pan Seared Tilapia\*** with Chili Lime Butter & Tomato Concasse

**Pistachio Crusted Salmon** with Fresh Basil & Basil Oil

## SIDES

### Potatos

**Garlic Rosemary Roasted Potatoes** Red & White Potatoes With Fresh Rosemary, Extra Virgin Olive Oil & Kosher Salt

**Yukon Gold Garlic Mashed Potatoes\*** Fresh Cream, Roasted Garlic & Garlic Oil

**Sweet Potato Mash** Nutmeg Butter & Maple drizzle

### Vegetables

**Roasted Brussel Sprouts\*** with pancetta and red wine reduction

**Autumn Slaw** with Apple & Cranberry Cider Dressing

**Fresh Steamed Green Beans** with Shallots & Tarragon Butter

**Moroccan Carrots** with Coriander & Cumin

**Balsamic & Parmesan Roasted Cauliflower** Lemon & Olive Oil

**Roasted Squash Trio\*** Zucchini, Yellow & Butternut Squash Oven Roasted & Tossed With Coarse Sea Salt, Cracked Black Pepper & Extra Virgin Olive Oil

**Grilled Asparagus** with Roasted Red Pepper Cardamom Butter

**Mediterranean Ratatouille** Italian Eggplant, Zucchini, Yellow Squash, Red Pepper in Thyme Oil

**Sweet Pepper Beans** with Balsamic Roasted Red Peppers, Red Beans, Grape Tomatoes, Fresh Basil & Balsamic Drizzle

### Pasta

**Cheese Filled Tortellini\*** Basil Pesto Alfredo, House Made Basil Pesto & Cream Topped With Oven Roasted Tomato Relish

**Penne Pomodoro** San Marzano Tomatoes, Fresh Basil & Olive Oil

**Conchiglie Arrabiata** Spicy Southern Italian Tomato Sauce Finished With Fresh Herbs & Extra Virgin Olive Oil Drizzle

**Bucatini Amatriciana** San Marzano Tomatoes, Pancetta & Fresh Herbs Finished With Shaved Parmesan & Extra Virgin Olive Oil

### Rice & Risotto

**Spring Herb Rice** Long Grain Rice, Fresh Snipped Herbs & Crimini Mushrooms\*

**Basmati Rice Pilaf** with Dried Orange & Currants

**Mushroom Risotto** Arborio, Crimini Mushroom, Chive Butter

**Risotto Milanese** Arborio, Saffron, White Wine

**Herb Risotto** with Fennel, Rosemary, Mint & Coriander

### Other Grains

**Mediterranean Orzo\*** Dill, Red Onion, Feta, Hot House Cucumber, Cherry Tomato & Extra Virgin Olive Oil

**Mediterranean Cous Cous\*** with Feta, Cherry Tomato, Green Onion, Basil & Lemon Juice

**Autumn Cous Cous** with Apples, Cranberries & Herbs Finished With Apple Cider Vinaigrette

**Quinoa With Black Beans & Tomatoes** Black Beans, Fresh Cilantro & Lime

**Griddled Polenta Cakes** Caramelized Onions, Goat Cheese & Wildflower Honey