

DINNER ENTRÉE'S

(Includes house chopped, tossed or caesar salad)

all served with appropriate starch, vegetables, rolls & butter

Salad/ Soup Upgrades add \$2

Shaved Brussels Sprouts- strawberries, kale, celery, sunflower seeds, house vinaigrette

Chefusion Wedge- Nueske bacon & bleu cheese ice cream

Cucumber Wrapped Arugula- candied pecan, carrot, chive goat cheese

Mediterranean Salad - garbanzo beans, feta, cucumbers, olives, heirloom tomatoes & vinaigrette

Heirloom Tomato & Watermelon Salad- basil, almond & olive oil

Tomato Bisque- served with mini grilled cheese

Harvest Pumpkin Bisque- lightly curried with maple syrup

Matzo Ball Soup- roasted chicken & vegetables

Cream Corn Brulee- spiced cream corn topped with bourbon smoked sugar and bruleed

POULTRY \$30

Bourbon Pecan Chicken- sautéed crispy breaded, bourbon & dijon glaze

French Onion Roasted Chicken- sautéed, caramelized onion gravy & melted baby swiss

Chicken Picatta- parmesan basil encrusted, capers & beurre blanc

Chicken Forestiere- sautéed with chicken jus, bacon, mushrooms & onions

Brie & Basil Chicken- strawberry vin blanc sauce

Chicken Boursin- stuffed with boursin cheese & artichoke, baked in puff pastry

Garlic Lemon Herb Mediterranean Chicken- sauteed with grilled lemon & tzatziki sauce

Vineyard Chicken- elegant dish with shallots, garlic, fresh herbs & grapes off the vine

BEEF \$40

Filet Mignon- Twin 4 oz "Prime" tenderloin & red wine demi

Cabernet Beef Short Rib- Sous vide "Prime" beef short rib & cabernet sauce

New York Strip- 10 oz "prime" center cut with red wine demi

Chianti Beef Brisket- Sous Vide "Super Prime" beef brisket & chianti reduction

Beef Tenderloin Bourguignon- 8 oz sautéed sliced beef tenderloin, pearl onion & wild mushroom sauce

Sous Vide Prime Rib- 12 oz- 3 day "sous vide" prime rib & au jus

KIDS MEALS \$20

Chicken Tenders with Mac n Cheese

Classic Grilled Cheese with Steamed Broccoli

Kobe Hamburger with Mac n Cheese

FROM THE SEA \$40

Chilean Sea Bass- parmesan crusted & beurre blanc

Pecan Walleye- pecan crusted with lemon butter sauce

Pesto Salmon- house pesto rubbed salmon & oven roasted grape tomato relish

Orange Rosemary Glaze Salmon- olive oil roasted & orange garnish

Branzino Fillet- sautéed with lemon butter sauce pipette

Chesapeake Bay Crab Cake- caramelized corn & red pepper butter sauce

OTHER \$35

Pork Chop- roasted sautéed apples and a calvados reduction

Pork Involtni- stuffed prosciutto ham, fresh mozzarella & pesto

VEGETARIAN \$33

Roasted Vegetable Strudel- Roasted market fresh vegetables, pesto & goat cheese in puff pastry

Penne Pasta Pomodoro- Fire roasted tomatoes, basil, garlic, olive oil & parmesan

Ratatouille Napoleon- Seasoned sautéed squash, onion, basil & fresh mozzarella

Wild Mushroom Risotto- grilled vegetables and a wild mushroom broth

Sicilian Roasted Cauliflower- Roasted cauliflower, fennel, saffron, kale, tofu, raisins, toasted almonds (v, gf)

DUETS \$40

Mix any 2 items on menu- ½ portions of each