THE COLONNADE ROOM

Monday, October 22, 2018

ROAST TURKEY*
Tender Slices of White and Dark Roast Turkey Served over Traditional Stuffing and Topped with Turkey Gravy

SEARED SCALLOPS
Large Sea Scallops Seared then topped with a tomato Mint Pico

VEAL MARSALA
Veal Cutlet Floured and sautéed then smothered in a rich Marsala Sauce filled with Tomato, Mushrooms and Onions

POTATO CROQUETTE
Breaded Seasoned Potato Sautéed in Butter and served on a bed of Caramelized Onions then topped with Mushrooms

CATCH OF THE DAY
Corn Breaded Catfish

Soup du Jour: Chicken Vegetable
Salad: Tossed Garden
Sides: Mashed Potatoes*, Cornbread Stuffing, Green Beans*, Stewed Tomatoes

Tuesday, October 23, 2018

RACK OF LAMB *
Tender Rack of Lamb Sliced to Your Taste Served with Sage and Garlic Demi-Glace

SHRIMP CREOLE
Hearty Shrimp Stew with Sweet Peppers and Onions Simmered in Light Spicy Red Sauce served over Rice

CHICKEN PARMESAN
Tender Boneless Chicken Lightly Breaded Layered with a Tomato Basil Sauce, filet of fresh Tomato, and Topped with Three Cheeses

VEGETABLE SHEPHERD'S PIE
Carrots, Celery, Potatoes, Corn and Simmered in Vegetable Gravy topped with Mashed Potatoes

CATCH OF THE DAY
Battered Fresh Cod Served with Tartar Sauce

Soup du Jour: Lentil
Salad: Strawberry with Field Greens
Sides: Baked Sweet Potato, Yellow Rice*, Butternut Squash, Broccolini*

Wednesday, October 24, 2018

FILET MIGNON*
Center Cut Filet of Beef Tenderloin Grilled to Your Taste and Served with Béarnaise Sauce on the Side

BEER BATTERED SHRIMP
Lightly Battered Shrimp Fried Golden Brown Served with Garlic and Butter Sauce

SWEET AND SOUR PORK
Tender Pork Simmered in Sweet and Sour Sauce with Peppers, Onions and Pineapple Served over Jasmine Rice

GRACIE'S SPECIAL STUFFED TOMATO
Roma Tomatoes filled with Spinach, Kale, Mushrooms, and Squash topped with toasted Cashews

CATCH OF THE DAY
Pan Broiled Barramundi

Soup du Jour: Lobster Bisque
Salad: Italian Pasta Salad
Sides: Jasmine Rice, Baked Potato*, Asparagus*, Stir Fry Blend

Thursday, October 25, 2018

SLOW COOKED PORK RIB CHOP
Slow Cooked Pork simmered in a rich Pork Gravy

PRAWNS PERNOD
Sautéed Prawns with Sweet Cherry Tomato Fennel Tops and Pernod Finished with a touch of Cream served over Fettucine

CHICKEN KIEV
Lightly Breaded Chicken Breast Stuffed with Garlic, Parsley and Cheese Served with a light Supreme Sauce

SWEET POTATO CASSEROLE *
Sweet Potatoes Layered with Onions, Apples, and Butter Beans

CATCH OF THE DAY
Pan Broiled Seabass with Scampi Sauce

Soup du Jour: Country Cabbage
Salad: Deviled Eggs
Sides: Garlic Mashed Potatoes*, Macaroni and Cheese, Broccolini, Fresh Corn on the Cob*

Friday, October 26, 2018

SHORT RIBS
Boneless Short Ribs Slow Cooked and Served in its own Delectable Gravy

STEAMED CLAMS
Fresh Steamed New England Style Clams Served with Drawn Butter

ITALIAN STROMBOLI
Mild Italian Sausage, Pepperoni, Salami Sautéed with Sweet Bell Peppers and Caramelized Onions in Rolled up into fresh Pizza Dough served with a side of Sauce for dipping

CRISPY ROASTED BRUSSELS SPROUTS
Split Brussels Sprouts toss with Seasoning and agave then roasted Crispy and served with a Drizzle of Bleu Cheese

CATCH OF THE DAY *
Grilled Salmon with Sweet Tomato Salsa

Soup du Jour: Beef Chili
Salad: Arugula and Apricots
Sides: Buttered Pasta*, Wild Rice Pilaf, Mixed Fresh Vegetables*, Spaghetti Squash

Saturday, October 27, 2018

PRIME RIB*
Slow Roasted Prime Rib of Beef Served with Au Jus

LOBSTER RAVIOLI
Lobster filled pillows of Pasta in a Creamy Wine Sauce Topped with Fresh Grated Parmesan

TAWNY PHEASANT
Roasted Pheasant Breast Marinated with fresh herbs and Orange Peel Then Baked to Perfection

VEGETARIAN KORMA
Mildly Spiced Carrots, Green Peas, Sweet Peppers, Cashews and Ginger in a Curry Sauce Served over Cauliflower Rice

CATCH OF THE DAY
Pan Fried Rainbow Trout

Soup du Jour: Crab and Corn Chowder
Salad: Shrimp Caesar
Sides: Oven Roasted Yukon Gold Potato*, Rice Pilaf, Creamed Spinach, Cauliflower*

Week 4: Dinner seating's are at 5:30 p.m. 6:00 p.m. and 6:30 p.m., Monday through Saturday. Brunch is served on Sunday from 12 pm-2 pm
Healthy Choice Menu identified with asterisk (*) Please ask your server for additional information.
Menu items are subject to change. **Pick-up and Delivery Meals please call 591-4851 in between 2:30 p.m.-4:30 p.m**