

# THE COLONNADE ROOM

*Reservations Required*

MONDAY, APRIL 15, 2019	TUESDAY, APRIL 16, 2019	WEDNESDAY, APRIL 17, 2019
<p><b><u>ROAST TURKEY*</u></b> TENDER SLICES OF WHITE AND DARK ROAST TURKEY SERVED OVER TRADITIONAL STUFFING AND TOPPED WITH TURKEY GRAVY</p> <p><b><u>POACHED SCALLOPS</u></b> SUCCULENT GIANT SEA SCALLOPS POACHED TO PERFECTION SERVED ON A BED OF ANGEL HAIR PASTA WITH LEMON CREAM</p> <p><b><u>KOREAN BBQ RIBLETS</u></b> FALL OFF THE BONE TENDER CUT RIBS SERVED IN SWEET AND SAVORY KOREAN BBQ SAUCE</p> <p><b><u>BLUE ZONES INSPIRED CAPONATA WITH LENTILS WITH WARM PITA</u></b> PACKED WITH SCRUMPTIOUS EGGPLANT, ZUCCHINI AND SWEET RED PEPPERS. TO TOP IT ALL OFF IT'S FULL OF NUTRITIOUS LENTIL WITH A WARM WHOLE WHEAT PITA.</p> <p><b><u>CATCH OF THE DAY</u></b> BAKED HADDOCK WITH SEASONED BUTTER CRUMB</p> <p>SOUP DU JOUR: VEGETABLE BEEF SALAD: TOSSED GARDEN SIDES: HOMESTYLE MASHED POTATOES*, TRADITIONAL STUFFING, PARSLIED CARROTS OR GREEN BEANS*</p>	<p><b><u>MARINATED RACK OF LAMB</u></b> TENDER RACK OF LAMB MARINATED WITH RED WINE AND ROSEMARY PREPARED TO YOUR TASTE SERVED WITH MINT JELLY</p> <p><b><u>TRADITIONAL SHRIMP SCAMPI</u></b> SUCCULENT TIGER SHRIMP IN A GARLIC LEMON BUTTER SCAMPI SAUCE SERVED OVER LINGUINI</p> <p><b><u>LEMON HERB GRILLED CHICKEN BREAST*</u></b> LARGE 8 OZ CHICKEN BREAST MARINATED WITH FRESH LEMON AND CILANTRO THEN GRILLED TO ORDER</p> <p><b><u>BLUE ZONES INSPIRED ROASTED TOMATO &amp; ARTICHOKE PESTO PASTA</u></b> WALNUTS, KALE, BASIL, ARTICHOKE HEARTS, GARLIC, TOMATO AND MUSHROOMS SERVED IN A PESTO SAUCE TOSSED WITH WHOLE GRAIN PASTA</p> <p><b><u>CATCH OF THE DAY</u></b> PAN BROILED LANE SNAPPER WITH FRESH LIME AND PARSLEY</p> <p>SOUP DU JOUR: CHICKEN AND WILD RICE SALAD: ARTICHOKE SALAD SIDES: BUTTERED LINGUINI, YUKON GOLD*, ASPARAGUS*, CAULIFLOWER AU GRATIN</p>	<p><b><u>MANAGEMENT COCKTAIL PARTY BEEF TENDERLOIN*</u></b> SLOW ROASTED FILET OF BEEF TENDERLOIN SERVED WITH BORDELAISE SAUCE ON THE SIDE</p> <p><b><u>FRUTTI DU MARE</u></b> CLASSIC ITALIAN FAVORITE OF TENDER LINGUINI TOPPED WITH CLAMS, MUSSELS, SHRIMP, SCALLOPS AND CRAB IN A TOMATO WINE SAUCE</p> <p><b><u>GENERAL TSO'S CHICKEN</u></b> TENDER CHICKEN PIECES LIGHTLY BATTERED AND TOSSED IN ZESTY SWEET SOY GLAZE SERVED OVER JASMINE RICE</p> <p><b><u>BLUE ZONES INSPIRED FULLY LOADED POTATO SKINS</u></b> FILLED WITH VEGAN CHILI BEANS, CASHEW SOUR CREAM AND AVOCADO-PEA GUACAMOLE</p> <p><b><u>CATCH OF THE DAY</u></b> FRESH HALIBUT BAKED AND TOPPED WITH A FRESH MANGO SALSA</p> <p>SOUP DU JOUR: CREAM OF PUMPKIN</p> <p>SALAD: GREEN GODDESS SIDES: JASMINE RICE*, CREAMY POLENTA, SUGAR PEAS*, PAN FRIED ZUCCHINI WITH PESTO</p>
THURSDAY, APRIL 18, 2019	FRIDAY, APRIL 19, 2019	SATURDAY, APRIL 20, 2019
<p><b><u>BAKED SMOKED PIT HAM*</u></b> HICKORY SMOKED PIT HAM SLOW COOKED AND SLICED THICK TOPPED WITH A SWEET FRUIT SAUCE</p> <p><b><u>PAN-FRIED SOFT-SHELL CRAB</u></b> PRIME SOFT-SHELL CRAB IN A LIGHTLY SEASONED FLOUR SAUTÉED AND SERVED WITH CILANTRO LIME SAUCE</p> <p><b><u>BONELESS CHICKEN CACCIATORE</u></b> TENDER CHICKEN, ONIONS AND GARLIC IN A RICH TOMATO BROTH SIMMERED AND SERVED OVER LINGUINI</p> <p><b><u>BLUE ZONES INSPIRED BARLEY STUFFED TOMATO</u></b> SWEET RIPE TOMATO FILLED WITH FENNEL, ONION, ARTICHOKE HEART, BARLEY AND PECORINO SEASONED WITH FRESH THYME AND OLIVE OIL</p> <p><b><u>CATCH OF THE DAY</u></b> CORNMEAL BREADED BARRAMUNDI SERVED WITH LEMON AND TARTAR SAUCE</p> <p>SOUP DU JOUR: GOLDEN SPLIT PEA AND HAM</p> <p>SALAD: SMOKED SALMON SALAD SIDES: PEROGIES, MASHED POTATOES*, ESCALLOPED APPLES, GREEN PEAS *</p>	<p><b><u>SHORT RIBS</u></b> BONELESS BEEF SHORT RIBS SLOW COOKED AND SERVED IN ITS OWN DELECTABLE GRAVY</p> <p><b><u>CALAMARI</u></b> LIGHTLY SEASONED AND FLOURED CALAMARI RINGS FRIED TO GOLDEN PERFECTION SERVED WITH A CAPER AIOLI</p> <p><b><u>BOURSIN STUFFED PORK CUTLET</u></b> SEASONED PORK CUTLET FILLED WITH CREAMY BOURSIN CHEESE AND WILTED SPINACH COOKED TENDER AND TOPPED WITH RICH DEMI-GLACE</p> <p><b><u>BLUE ZONES INSPIRED MUSHROOM AND KALE STIR FRY</u></b> KALE, GARLIC, SWEET PEPPERS, ASSORTED MUSHROOMS, SWEET ONIONS EXCELLENT OVER BROWN RICE</p> <p><b><u>CATCH OF THE DAY *</u></b> GRILLED SALMON WITH PINEAPPLE SALSA</p> <p>SOUP DU JOUR: KEY WEST CONCH CHOWDER SALAD: ITALIAN CHOPPED SIDES: BROWN RICE, BAKED SWEET POTATOES*, BRUSSEL SPROUTS*, ROASTED GLAZED BEETS</p>	<p><b><u>PRIME RIB*</u></b> SLOW ROASTED PRIME RIB OF BEEF SERVED WITH AU JUS</p> <p><b><u>LOBSTER ROLL</u></b> SEASONED TENDER LOBSTER PIECES TOSSED WITH CELERY, HELLMAN'S MAYONNAISE AND LIME SERVED ON A TOASTED NEW ENGLAND ROLL</p> <p><b><u>CHICKEN BRYAN</u></b> BONELESS BREAST OF CHICKEN GRILLED THEN TOPPED WITH SUN DRIED TOMATOES AND GOAT CHEESE IN A LIGHT LEMON SAUCE</p> <p><b><u>BLUE ZONES INSPIRED GRILLED PORTOBELLO STEAK</u></b> LARGE PORTOBELLO MUSHROOM MARINATED AND GRILLED WITH FRESH TOMATO AND HERBS</p> <p><b><u>CATCH OF THE DAY</u></b> GRILLED TUNA WITH THAI PEANUT SAUCE</p> <p>SOUP DU JOUR: WILD MUSHROOM</p> <p>SALAD: SHRIMP CAESAR SIDES: PENNE PASTA, BAKED POTATO*, BROCCOLI*, ROMANO SQUASH MEDLEY</p>

**Week 1:** 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.*