

# THE COLONNADE ROOM

<b>MONDAY, DECEMBER 3, 2018</b>	<b>TUESDAY, DECEMBER 4, 2018</b>	<b>WEDNESDAY, DECEMBER 5, 2018</b>
<p style="text-align: center;"><b><u>ROAST TURKEY*</u></b> TENDER SLICES OF WHITE AND DARK ROAST TURKEY SERVED OVER CORNBREAD STUFFING AND TOPPED WITH TURKEY GRAVY</p> <p style="text-align: center;"><b><u>FLORIDA STYLE CRAB CAKES</u></b> TWIN HOUSE MADE FLORIDA CRAB CAKES PAN SEARED AND SERVED WITH HOUSE MADE TARTAR SAUCE</p> <p style="text-align: center;"><b><u>SALISBURY STEAK</u></b> SEASONED SALISBURY STEAKS SERVED WITH A PEPPERS ONIONS AND MUSHROOMS IN A DELECTABLE GRAY</p> <p style="text-align: center;"><b><u>BLUE ZONES INSPIRED ROASTED VEGETABLE CHILI</u></b> PINTO BEANS AND MEATLESS SOY CRUMBLES SLOW COOKED WITH ROASTED SWEET PEPPERS, SWEET ONIONS, TOMATOES, SQUASH AND VEGETABLE STOCK</p> <p style="text-align: center;"><b><u>CATCH OF THE DAY</u></b> POACHED BLACK COD WITH PARSLED BUTTER</p> <p style="text-align: center;"><b><u>SOUP DU JOUR:</u></b> BLACK BEAN AND BACON</p> <p style="text-align: center;">SALAD: TOSSED GARDEN SIDES: CORNBREAD STUFFING, MASHED POTATOES*, FRESH GREEN BEANS, FRESH CARROTS*</p>	<p style="text-align: center;"><b><u>RACK OF LAMB</u></b> TENDER RACK OF LAMB PREPARED TO YOUR TASTE DRIZZLED WITH A POMEGRANATE WINE SAUCE</p> <p style="text-align: center;"><b><u>NEPTUNE'S TRIO</u></b> FRIED CLAMS, OYSTERS AND SCALLOPS SERVED WITH FRENCH FRIES AND COCKTAIL SAUCE</p> <p style="text-align: center;"><b><u>DUCK BREAST WITH APRICOTS</u></b> DUCK BREAST ROASTED UNTIL CRISPY THEN BATHED WITH SWEET APRICOT GLAZE</p> <p style="text-align: center;"><b><u>BLUE ZONES INSPIRED VEGETARIAN CARBONARA</u></b> A DELICIOUS BLEND OF SOY BACON, EGG, PEPPERS, ONIONS GARLIC IN A LIGHT OLIVE OIL HERB SAUCE WITH TARRAGON VINEGAR</p> <p style="text-align: center;"><b><u>CATCH OF THE DAY</u></b> PAN BROILED CORVINA WITH PICO DE GALLO</p> <p style="text-align: center;"><b><u>SOUP DU JOUR:</u></b> TOMATO BASIL</p> <p style="text-align: center;">SALAD: CARROT RAISIN SIDES: PECORINO RISOTTO, ROASTED ACORN SQUASH WITH HONEY AND CINNAMON*, ASPARAGUS*, ROASTED ONIONS AND FENNEL</p>	<p style="text-align: center;"><b><u>FILET MIGNON*</u></b> CENTER CUT FILET OF BEEF TENDERLOIN GRILLED TO ORDER AND SERVED WITH BORDELAISE SAUCE ON THE SIDE</p> <p style="text-align: center;"><b><u>STEAMED SNOW CRAB</u></b> FRESH SNOW CRAB STEAMED TO ORDER AND SERVED WITH DRAWN BUTTER AND LEMON</p> <p style="text-align: center;"><b><u>CHICKEN SCALLOPINI</u></b> TENDER MARINATED CHICKEN BREAST POUNDED, SAUTÉED THEN TOPPED WITH ONIONS, MUSHROOMS AND WINE SAUCE</p> <p style="text-align: center;"><b><u>BLUE ZONES INSPIRED ROASTED VEGETABLE PLATTER</u></b> ROASTED CAULIFLOWER, BROCCOLI, CARROTS, AND SWEET ONION DRIZZLED WITH FRESH PESTO</p> <p style="text-align: center;"><b><u>CATCH OF THE DAY</u></b> BAKED GULF GROUPER SERVED WITH KEY LIME BUTTER</p> <p style="text-align: center;"><b><u>SOUP DU JOUR:</u></b> WHITE BEAN AND HAM</p> <p style="text-align: center;">SALAD: THREE POTATO SALAD SIDES: FORBIDDEN RICE*, POTATOES AU GRATIN, PARMESAN ZUCCHINI, ROASTED GREEN BEANS*</p>
<b>THURSDAY, DECEMBER 6, 2018</b>	<b>FRIDAY, DECEMBER 7, 2018</b>	<b>SATURDAY, DECEMBER 8, 2018</b>
<p style="text-align: center;"><b><u>BEEF LASAGNA</u></b> LAYERS OF TENDER PASTA WITH RICOTTA, SEASONED BEEF AND MELTED CHEESE SERVED AL FORNO</p> <p style="text-align: center;"><b><u>CHICKEN OSCAR</u></b> SEASONED 6 OZ CHICKEN BREAST TOPPED WITH FLORIDA BLUE CRAB, STEAMED ASPARAGUS AND BÉARNAISE SAUCE</p> <p style="text-align: center;"><b><u>BBQ OYSTERS*</u></b> FRESH BLUE POINT OYSTERS COOKED ON A CHAR GRILL DRIZZLED WITH AN AMAZING GARLIC BUTTER AND GARNISHED WITH FRESH PARSLEY</p> <p style="text-align: center;"><b><u>BLUE ZONES INSPIRED BABY SPINACH SOUFFLÉ WITH WILD MUSHROOMS</u></b> TENDER BABY SPINACH AND WILD MUSHROOMS BAKED WITH PECORINO SERVED EN CASSEROLE</p> <p style="text-align: center;"><b><u>CATCH OF THE DAY*</u></b> PAN BROILED ORANGE ROUGHY WITH ROASTED TOMATO RELISH</p> <p style="text-align: center;"><b><u>SOUP DU JOUR:</u></b> ITALIAN WEDDING</p> <p style="text-align: center;">SALAD: PINEAPPLE SLAW SIDES: RED BEANS AND RICE*, BUTTERED PASTA, GREEN PEAS*, CROOKNECK SQUASH</p>	<p style="text-align: center;"><b><u>SHORT RIBS</u></b> BONELESS BEEF SHORT RIBS SLOW COOKED AND SERVED IN ITS OWN DELECTABLE GRAVY</p> <p style="text-align: center;"><b><u>SCALLOPED CRAWFISH</u></b> SUCCULENT CRAWFISH TAILS BLENDED WITH A CREAMY SWISS CHEESE BÉCHAMEL</p> <p style="text-align: center;"><b><u>CARNITAS</u></b> MILDLY SEASONED PORK SLOW COOKED UNTIL FALL APART TENDER THEN PAN FRIED CRISPY AND SERVED WITH FLOUR TORTILLAS</p> <p style="text-align: center;"><b><u>BLUE ZONES INSPIRED BABA GHANOUSH</u></b> FLATBREAD SERVED WITH ROASTED EGGPLANT AND TAHINI BLENDED TOGETHER AND SERVED WITH SEASONED CHICK PEAS</p> <p style="text-align: center;"><b><u>CATCH OF THE DAY*</u></b> SHRIMP STUFFED SALMON TOPPED WITH SWEET PEPPER COULIS</p> <p style="text-align: center;"><b><u>SOUP DU JOUR:</u></b> SCALLOP CHOWDER</p> <p style="text-align: center;">SALAD: GOAT CHEESE AND PEAR SIDES: MASHED SWEET POTATO, VEGETABLE RICE*, BROCCOLI*, SAUTÉED MUSHROOMS</p>	<p style="text-align: center;"><b><u>PRIME RIB*</u></b> SLOW ROASTED PRIME RIB OF BEEF SERVED WITH AU JUS</p> <p style="text-align: center;"><b><u>CLAMS CASINO</u></b> TENDER CLAMS TOPPED WITH ONIONS, BACON, BUTTER, PARSLEY AND FRESH HERBS AND BAKED TO PERFECTION</p> <p style="text-align: center;"><b><u>VEAL PICATTA</u></b> TENDER VEAL CUTLET POUNDED AND SAUTÉED WITH A FLAVORFUL PICATTA SAUCE</p> <p style="text-align: center;"><b><u>BLUE ZONES INSPIRED MUSHROOM AND MARINARA SPAGHETTI</u></b> TENDER SPAGHETTI COVERED WITH MARINARA LOADED WITH PORTABELLA MUSHROOMS</p> <p style="text-align: center;"><b><u>CATCH OF THE DAY</u></b> BAKED WALLEYE SERVED WITH FRESH LEMON WEDGES</p> <p style="text-align: center;"><b><u>SOUP DU JOUR:</u></b> FRENCH ONION</p> <p style="text-align: center;">SALAD: SHRIMP CAESAR SIDES: GARLIC MASHED POTATOES, WHOLE WHEAT PASTA*, WILTED SPINACH, SEASONED LIMA BEANS</p>

Week 2: 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.*