

# THE COLONNADE ROOM

Reservations Required

MONDAY, FEBRUARY 11, 2019	TUESDAY, FEBRUARY 12, 2019	WEDNESDAY, FEBRUARY 13, 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>OYSTERS ROCKEFELLER</u></b> OYSTERS ON THE HALF SHELL TOPPED WITH SPINACH, BACON AND PARMESAN THEN BAKED TO PERFECTION</p> <p><b><u>POT ROAST</u></b> TRADITIONAL FORK TENDER YANKEE POT ROAST WITH VEGETABLE GRAVY</p> <p><b><u>BLUE ZONES INSPIRED RED BEAN AND SWEET POTATO HASH</u></b> A NUTRIENT DENSE DISH FILLED WITH FLAVOR RED BEANS, DICED SWEET POTATO, SHALLOTS, GARLIC AND FRESH THYME</p> <p><b><u>CATCH OF THE DAY</u></b> CORN BREADED CATFISH</p> <p>SOUP DU JOUR: CHICKEN NOODLE</p> <p>SALAD: TOSSED GARDEN SIDES: MASHED POTATOES*, CORNBREAD STUFFING, GREEN BEANS*, MIXED VEGETABLE BLEND</p>	<p><b><u>RACK OF LAMB *</u></b> TENDER RACK OF LAMB SLICED TO YOUR TASTE SERVED WITH PARSLEY AND GARLIC DEMI-GLACE</p> <p><b><u>MOTI MATAI SHRIMP</u></b> THIS IS AN INDIAN DISH FLAVORED WITH CUMIN AND MUSTARD SEED LIME AND BLACK PEPPER SERVED ON A BASE OF GINGERED ONION</p> <p><b><u>CHICKEN PARMESAN</u></b> TENDER BONELESS CHICKEN LIGHTLY BREADED LAYERED WITH A TOMATO BASIL SAUCE, FILET OF FRESH TOMATO, AND TOPPED WITH THREE CHEESES</p> <p><b><u>BLUE ZONES INSPIRED CREAMY ZUCCHINI NOODLES WITH LENTIL</u></b> CARROTS, CELERY, ZUCCHINI, BASIL AND LEMON TOSSED WITH A LENTIL AND SPRING ONION SAUCE</p> <p><b><u>CATCH OF THE DAY</u></b> BATTERED FRESH COD SERVED WITH TARTAR SAUCE SOUP DU JOUR: POTATO CABBAGE SALAD: APPLE AND BLEU CHEESE SALAD SIDES: BAKED SWEET POTATO, YELLOW RICE*, STEAMED BROCCOLI, SAUTÉED MUSHROOMS*</p>	<p><b><u>NEW YORK STRIP*</u></b> CENTER CUT FILET OF BEEF STRIPLOIN GRILLED TO YOUR TASTE AND SERVED WITH BÉARNAISE SAUCE ON THE SIDE</p> <p><b><u>FROG LEGS</u></b> LIGHTLY BATTERED FROG LEGS FRIED GOLDEN BROWN SERVED WITH GARLIC AND BUTTER SAUCE</p> <p><b><u>PORK OSO BUCCO</u></b> TENDER PORK SIMMERED IN RICH DEMI AND WINE SAUCE WITH AROMATIC VEGETABLES</p> <p><b><u>BLUE ZONES INSPIRED GRACIE'S SPECIAL STUFFED TOMATO</u></b> ROMA TOMATOES FILLED WITH SPINACH, KALE, MUSHROOMS, AND SQUASH TOPPED WITH TOASTED CASHEWS</p> <p><b><u>CATCH OF THE DAY</u></b> PAN BROILED SNAPPER WITH CAPERS</p> <p>SOUP DU JOUR: LOBSTER BISQUE</p> <p>SALAD: ITALIAN CHOP SALAD SIDES: JASMINE RICE, BAKED POTATO*, ASPARAGUS*, STIR FRY BLEND</p>
THURSDAY, FEBRUARY 14, 2019	FRIDAY, FEBRUARY 15, 2019	SATURDAY, FEBRUARY 16, 2019
<p><b><u>MANAGEMENT COCKTAIL PARTY BEEF WELLINGTON</u></b> SEASONED BEEF TENDERLOIN TOPPED WITH DUXELLES AND WRAPPED IN PUFF PASTRY</p> <p><b><u>LOBSTER RAVIOLI</u></b> GOURMET RAVIOLI FILLED WITH LOBSTER AND SERVED IN A LIGHT LOBSTER WINE SAUCE</p> <p><b><u>SWEETHEART CHICKEN</u></b> SEASONED AND SAUTÉED CHICKEN BREAST TOPPED WITH A SWEET PEPPER AND PORTABELLA SAUCE</p> <p><b><u>BLUE ZONES INSPIRED SWEET POTATO CAKES *</u></b> SWEET POTATOES CAKES SERVED WITH LIME AND AVOCADO</p> <p><b><u>CATCH OF THE DAY</u></b> PAN BROILED SEABASS TOPPED WITH SHRIMP SCAMPI</p> <p>SOUP DU JOUR: TOMATO</p> <p>SALAD: STUFFED AVOCADO SIDES: GARLIC MASHED POTATOES*, MACARONI AND CHEESE, BROCCOLINI, ROASTED CORN*</p>	<p><b><u>SHORT RIBS</u></b> BONELESS SHORT RIBS SLOW COOKED AND SERVED IN ITS OWN DELECTABLE GRAVY</p> <p><b><u>SEAFOOD NEWBURG</u></b> SALMON, CLAMS, CRAB AND SCALLOPS IN A SHERRY NEWBURG SAUCE TOPPED WITH PUFF PASTRY</p> <p><b><u>ITALIAN SAUSAGE AND PEPPERS</u></b> MILD ITALIAN SAUSAGE SAUTÉED WITH SWEET BELL PEPPERS AND CARAMELIZED ONIONS</p> <p><b><u>BLUE ZONES INSPIRED WHITE BEAN AND ZUCCHINI BURGER</u></b> A MEATLESS ALTERNATIVE BURGER MADE OF DELICATE WHITE BEANS AND SWEET ZUCCHINI SERVED ON A WHOLE WHEAT BUN</p> <p><b><u>CATCH OF THE DAY *</u></b> GRILLED SALMON WITH SWEET TOMATO SALSA</p> <p>SOUP DU JOUR: STEAK AND POTATO</p> <p>SALAD: SEAFOOD SIDES: BUTTERED PASTA, WILD RICE PILAF*, MIXED FRESH VEGETABLES*, ROASTED TOMATOES</p>	<p><b><u>PRIME RIB*</u></b> SLOW ROASTED PRIME RIB OF BEEF SERVED WITH AU JUS</p> <p><b><u>COLONNADE SHRIMP</u></b> JUMBO BUTTERFLIED PRAWNS BREADED AND FRIED GOLDEN SERVED WITH TARTAR OR COCKTAIL SAUCE</p> <p><b><u>CORNISH GAME HEN</u></b> ROASTED GAME HEN WITH FRESH HERBS AND SHALLOT THEN BAKED TO PERFECTION</p> <p><b><u>BLUE ZONES INSPIRED CHICK PEA AND BROWN RICE</u></b> MILDLY SPICED CARROTS, CHICK PEAS, SWEET PEPPERS, GREEN ONION AND GOLDEN RAISINS OVER BROWN RICE</p> <p><b><u>CATCH OF THE DAY</u></b> PAN BROILED GROUPER WITH KEY LIME BUTTER SOUP DU JOUR: NEW ENGLAND CLAM CHOWDER SALAD: SHRIMP CAESAR SIDES: OVEN ROASTED YUKON GOLD POTATO*, RICE PILAF, CREAMED SPINACH, CAULIFLOWER*</p>

Week 4: Dinner seatings 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.