

THE COLONNADE ROOM

Monday, January 15, 2018	Tuesday, January 16, 2018	Wednesday, January 17, 2018
<p style="text-align: center;"><u>CARVED ROAST TURKEY</u> Tender Slices of White and Dark Roast Turkey Served over Apple Stuffing and Topped with Turkey Gravy</p> <p style="text-align: center;"><u>BACON WRAPPED SHRIMP</u> Jumbo Gulf Shrimp Wrapped in Bacon and Baked to Perfection Served with Barbecue Sauce on the Side</p> <p style="text-align: center;"><u>GRILLED PORK CHOPS</u> Center Cut Pork Chop Grilled to Perfection and served with Roasted Poblano Sauce</p> <p style="text-align: center;"><u>CANNELLINI CARBONARA</u> Roasted Asparagus and Cherry Tomatoes Sautéed with Seasoned Cannellini in an Egg Based Parmesan Sauce with Toasted Cashews Served over Linguini</p> <p style="text-align: center;"><u>BRAISED BEEF SHORT RIBS</u> Meaty Beef Short Ribs, Deboned and Braised in its Own Natural Juices with Diced Carrots, Celery, and Onions</p> <p style="text-align: center;"><u>CATCH OF THE DAY*</u> Mediterranean Barramundi</p> <p style="text-align: center;">Soup du Jour: Butternut Squash Salad: Green Pea</p> <p style="text-align: center;">Sides: Herb Mashed Potatoes*, Brown Rice, Brussel Sprouts* or Spiced Apples</p>	<p style="text-align: center;"><u>ROAST RACK OF LAMB*</u> Tender Rack of Lamb Coated with a Fresh Herb and Garlic Persillade and Roasted to Your Taste Served with Mint Demi-Glace</p> <p style="text-align: center;"><u>MUSSELS A L'ORANGE</u> Tender Mussels sautéed in Orange Saffron Sauce served over Linguini</p> <p style="text-align: center;"><u>SPAGHETTI & MEATBALLS</u> Homemade Meatballs Simmered in Hearty Marinara Sauce Served over Spaghetti with Garlic Toast</p> <p style="text-align: center;"><u>CHICKEN PARMESAN</u> Boneless Breast of Chicken Lightly Breaded Topped with Marinara Sauce and Mozzarella Cheese</p> <p style="text-align: center;"><u>GARDEN FLATBREAD</u> Fresh Spinach, Marinated Mushrooms, Artichoke Hearts, Sweet Peppers and Marinated Tofu Served on Crispy Flatbread Topped with Asiago with a Balsamic Drizzle</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Bronzed Mahi Mahi</p> <p style="text-align: center;">Soup du Jour: Pasta Faggioli Salad: Arugula & Orange</p> <p style="text-align: center;">Sides: Baked Sweet Potato, * Spaghetti Green Beans* or Sautéed Squash</p>	<p style="text-align: center;"><u>MANAGEMENT COCKTAIL PARTY</u> <u>CARVED TENDERLOIN*</u> Center Cut Filet of Beef Tenderloin Sliced to your Taste and Served with Béarnaise Sauce on the Side</p> <p style="text-align: center;"><u>COLONNADE SHRIMP</u> Jumbo Gulf Shrimp Lightly Breaded and Fried Golden Brown Served with Cocktail Sauce</p> <p style="text-align: center;"><u>KIELBASA & SAUERKRAUT</u> Polish Style Kielbasa Steamed in Beer Served Over Sauerkraut</p> <p style="text-align: center;"><u>BARBECUE CHICKEN</u> Bone in Quartered Chicken Baked and Basted with Traditional Sweet Tangy Barbecue Sauce</p> <p style="text-align: center;"><u>COCONUT VEGETABLE PATTY</u> Chickpea and Vegetable Patties served over Coconut Chutney</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Grilled Swordfish with Mango Salsa</p> <p style="text-align: center;">Soup du jour: Bay Scallop Chowder Salad: Greek</p> <p style="text-align: center;">Sides: Baked Sweet Potato*, Wild Rice, Creamed Spinach or Fiesta Vegetable Blend*</p>
Thursday, January 18, 2018	Friday, January 19, 2018	Saturday, January 20, 2018
<p style="text-align: center;"><u>STUFFED PORK LOIN</u> Slow Roasted Pork Loin Filled with an Apple Walnut Stuffing Plated with Pork Gravy</p> <p style="text-align: center;"><u>CRAYFISH GRATIN</u> Tender Crayfish in a Creamy Gruyere Cheese Sauce</p> <p style="text-align: center;"><u>CORNED BEEF AND CABBAGE</u> Traditional Irish Style Beef Brisket with Boiled Potatoes and Cabbage</p> <p style="text-align: center;"><u>COQ AU VIN CHICKEN*</u> Quartered Chicken Simmered in Red Wine with Onions and Mushrooms</p> <p style="text-align: center;"><u>VEGETARIAN POT PIE</u> Carrots, Celery, Potatoes, Broccoli and Cannellini Beans Simmered in Veloute Sauce Served in Puff Pastry</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Crab and Scallop Stuffed Sole</p> <p style="text-align: center;">Soup du Jour: Chicken Noodle Salad: Broccoli Cashew</p> <p style="text-align: center;">Sides: Parsley Boiled Potatoes, Cranberry Rice Pilaf*, Peas & Carrots* or Green Cabbage</p>	<p style="text-align: center;"><u>BEEF BOURGUINON</u> Tender Pieces of Beef Tenderloin Simmered in Red Wine with Mushrooms and Pearl Onions Served over Egg Noodles</p> <p style="text-align: center;"><u>BROILED SEAFOOD PLATTER</u> Succulent Shrimp, Jumbo Sea Scallops, and Orange Roughly Lightly Seasoned and Broiled to Perfection Served with Tartar Sauce</p> <p style="text-align: center;"><u>OSSO BUCO MILANAISE*</u> Veal Shanks Braised in White Wine with Fresh Herbs, Tomatoes, Carrots, Celery and Onions</p> <p style="text-align: center;"><u>CHICKEN SALTIMBOCCA</u> Boneless Breast of Chicken Sautéed in Butter and White Wine Topped with Fresh Sage, Thin Sliced Prosciutto and Monterey Jack Cheese</p> <p style="text-align: center;"><u>BLACK BEAN BURGER</u> Lightly Seasoned and Grilled Black Bean Burger Topped with Green Leaf Lettuce, Vine Ripe Tomato, Sweet Onion and Dill Pickle</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Rainbow Trout Amantine</p> <p style="text-align: center;">Soup du Jour: Manhattan Clam Chowder Salad: Tomato and Ricotta</p> <p style="text-align: center;">Sides: Egg Noodles, Mushroom Risotto*, Broccoli* or Garlic Roasted Cauliflower</p>	<p style="text-align: center;"><u>ROAST PRIME RIB OF BEEF*</u> Slow Roasted Prime Rib of Beef Served with Au Jus</p> <p style="text-align: center;"><u>SHRIMP SCAMPI</u> Jumbo Gulf Shrimp Sautéed in Fresh Garlic, Butter, Lemon, and White Wine and Served over Angel Hair</p> <p style="text-align: center;"><u>CHICKEN FRANCAISE</u> Boneless Breast of Chicken Egg Dipped and Sautéed Golden Brown with Butter, White wine and Lemon Zest</p> <p style="text-align: center;"><u>VEAL OSCAR</u> Tender Veal Medallion Sautéed in White Wine Topped with Marinated White Asparagus, Lump Crab Meat and Hollandaise Sauce</p> <p style="text-align: center;"><u>MUSHROOM RAVIOLI</u> Tender Mushroom Ravioli served in a Butternut Squash Sauce</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Salmon Picatta</p> <p style="text-align: center;">SOUP: Tomato Bisque SALAD: Shrimp Caesar</p> <p style="text-align: center;">SIDES: Fondant Potato*, Angel Hair Pasta, Asparagus* or Baby Carrots</p>

Week 4: Dinner is served from 5:30 p.m. to 7:30 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.