

# THE COLONNADE ROOM

Reservations Required

MONDAY, JANUARY 7, 2019	TUESDAY, JANUARY 8, 2019	WEDNESDAY, JANUARY 9, 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>OLD FASHIONED MEATLOAF</u></b> TRADITIONAL GROUND BEEF SEASONED WITH ONIONS AND KETCHUP SERVED WITH BROWN GRAVY</p> <p><b><u>VEAL PARMESAN</u></b> POUNDED VEAL LIGHTLY BREADED AND PAN FRIED THEN TOPPED WITH MARINARA AND CHEESE</p> <p><b><u>BLUE ZONES INSPIRED QUINOA AND SWEET POTATO HASH</u></b> A SAVORY DISH FULL OF WHITE AND RED QUINOA, SWEET POTATO, VIDALIA ONION AND CREMINI MUSHROOMS</p> <p><b><u>CATCH OF THE DAY</u></b> PAN BROILED TILAPIA WITH FRESH LEMON AND DILL</p> <p>SOUP DU JOUR: VEGETABLE BEEF</p> <p>SALAD: TOSSED GARDEN SIDES: MASHED POTATOES*, TRADITIONAL STUFFING, GREEN BEANS*, PARMESAN SQUASH</p>	<p><b><u>RACK OF LAMB*</u></b> TENDER RACK OF LAMB PREPARED TO YOUR TASTE SERVED WITH A ROSEMARY COMPOUND BUTTER</p> <p><b><u>SHRIMP DIABLO</u></b> SUCCULENT SHRIMP IN A TOMATO, GARLIC SWEET PEPPER AND CELERY SAUCE SERVED OVER RISOTTO</p> <p><b><u>SPAGHETTI AND MEATBALLS</u></b> A TRADITIONAL REPRESENTATION OF SPAGHETTI AND MEATBALLS SERVED WITH GARLIC BREAD</p> <p><b><u>BLUE ZONES INSPIRED FLATBREAD WITH SUNDRIED TOMATO AND PECORINO</u></b> CRISP FLATBREAD TOPPED WITH OLIVE OIL, SUN DRIED PEPPERY ARUGULA AND FRESH ROMANO CHEESE</p> <p><b><u>CATCH OF THE DAY</u></b> MARINATED GRILLED SWORDFISH WITH CUCUMBER SALSA</p> <p>SOUP DU JOUR: CREAMY ASPARAGUS SALAD: PEACH AND COTTAGE CHEESE SIDES: TWICE BAKED POTATO*, PARMESAN RISOTTO, ROASTED BROCCOLI*, RATATOUILLE</p>	<p><b><u>FILET MIGNON*</u></b> CENTER CUT FILET OF BEEF TENDERLOIN GRILLED TO YOUR TASTE AND SERVED WITH BÉARNAISE SAUCE ON THE SIDE</p> <p><b><u>JAGERSCHNITZLE</u></b> PORK LOIN SLICED, POUNDED THEN LIGHTLY BREADED AND FRIED SERVED WITH RICH MUSHROOM GRAVY</p> <p><b><u>VOODOO PASTA</u></b> SAUTÉED SHRIMP AND CHICKEN WITH MILD CAJUN SPICE, CELERY, MUSHROOMS, PEPPERS, AND ONION IN A CREAMY ALFREDO OVER PENNE</p> <p><b><u>BLUE ZONES INSPIRED VEGETABLE STRATA</u></b> TENDER VEGETABLES SEASONED AND SAUTÉED IN THIS CLASSIC EGG DISH SERVED WITH A SWISS CHEESE SAUCE</p> <p><b><u>CATCH OF THE DAY</u></b> SNAPPER PICATTA SOUP DU JOUR: MINESTRONE SALAD: GREEK SIDES: POME FRITES, SEASONED QUINOA*, CABBAGE, ROASTED CORN*</p>
THURSDAY, JANUARY 10, 2019	FRIDAY, JANUARY 11, 2019	SATURDAY, JANUARY 12, 2019
<p><b><u>BRAISED PORK*</u></b> BRAISED PORK SERVED WITH A LIGHTLY SWEETENED BBQ DEMI GLAZE</p> <p><b><u>CLAMS CASINO</u></b> TENDER CLAMS TOPPED WITH SWEET BELL PEPPERS, BACON, SWEET ONION AND BREADCRUMBS</p> <p><b><u>BEEF STROGANOFF</u></b> TENDER FILET TIPS SIMMERED IN A SOUR CREAM GRAVY WITH ONIONS AND MUSHROOMS SERVED OVER EGG NOODLES</p> <p><b><u>BLUE ZONES INSPIRED BLACK BEAN MEATLESS STIR FRY</u></b> VINE RIPE TOMATOES, BROCCOLI, CARROTS, ONION, ZUCCHINI, SWEET BELL PEPPERS, AND SOY CRUMBLES STIR FRIED OVER SEASONED BROWN RICE</p> <p><b><u>CATCH OF THE DAY</u></b> BAKED CORVINA SEABASS WITH FRESH DILL SOUP DU JOUR: CHICKEN TORTILLA SALAD: KALE SLAW SIDES: BROWN RICE PILAF*, BUTTERED NOODLES, BROCCOLI AND CHEDDAR, BRAISED CABBAGE*</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>SHRIMP LO MEIN</u></b> SAUTÉED SHRIMP MIXED WITH LIGHT FISH SAUCE AND BEAN SPROUTS IN LO MEIN NOODLES TOPPED WITH SNAP PEAS AND CARROTS</p> <p><b><u>VENISON MEDALLIONS</u></b> TENDER VENISON MEDALLIONS ON A RED WINE REDUCTION THEN TOPPED WITH A BUTTERNUT RELISH</p> <p><b><u>BLUE ZONES INSPIRED VEGETARIAN PIZZA</u></b> PERSONAL 7-INCH PIZZA TOPPED WITH CHEESE PEPPERS, ONIONS, OLIVES, MUSHROOMS AND FRESH ROASTED TOMATOES</p> <p><b><u>CATCH OF THE DAY*</u></b> BAKED SALMON WITH FRESH CITRUS SOUP DU JOUR: MANHATTAN CLAM CHOWDER SALAD: CUCUMBER AND MELON SIDES: O'BRIEN POTATOES*, RICE PILAF, ROASTED WINTER VEGETABLES*, JAPANESE EGGPLANT</p>	<p><b><u>PRIME RIB*</u></b> SLOW ROASTED PRIME RIB OF BEEF SERVED WITH AU JUS</p> <p><b><u>STEAMED KING CRAB</u></b> RED KING CRAB STEAMED AND SERVED WITH DRAWN BUTTER</p> <p><b><u>GARLIC STUDED CHICKEN</u></b> SEASONED AND SLOW COOKED WHOLE CHICKEN STUDED WITH CLOVES OF GARLIC CUT UP AND SERVED WITH LEMON AND THYME</p> <p><b><u>BLUE ZONES INSPIRED ASPARAGUS AND SWISS QUICHE</u></b> FLAKY PASTRY LOADED WITH TENDER ASPARAGUS AND GRATED SWISS CHEESE IN A LIGHT EGG PIE</p> <p><b><u>CATCH OF THE DAY</u></b> PAN SEARED YELLOWTAIL SNAPPER WITH LEMON PARMESAN</p> <p>SOUP DU JOUR: TURKEY NOODLE SALAD: SHRIMP CAESAR SIDES: BAKED SWEET POTATO*, SEASONED GRITS, BABY CARROTS, BRUSSEL SPROUTS*</p>

Week 3: 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.