

# THE COLONNADE ROOM

Reservations Required

MONDAY, MARCH 11, 2019	TUESDAY, MARCH 12, 2019	WEDNESDAY, MARCH 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 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> 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>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>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, MARCH 14, 2019	FRIDAY, MARCH 15, 2019	SATURDAY, MARCH 16, 2019
<p><b><u>PORK MILANAISE</u></b> POUNDED PORK TENDERLOIN BREADED AND SERVED WITH A LIGHT CAPER CREAM</p> <p><b><u>BAKED MUSSELS</u></b> GREEN LIP MUSSELS TOPPED WITH A TANGY ROMANO AND GARLIC SAUCE THEN BAKED TO GOLDEN PERFECTION</p> <p><b><u>CHICKEN AND PASTRY</u></b> OLD NORTH CAROLINA FAVORITE VERSION OF CHICKEN AND DUMPLINGS MADE WITH FLAT PASTRY AND RICH CHICKEN STOCK</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 WITH SCAMPI SAUCE</p> <p>SOUP DU JOUR: TOMATO</p> <p>SALAD: STUFFED AVOCADO SIDES: GARLIC MASHED POTATOES*, MACARONI AND CHEESE, BROCCOLINI, FRESH CORN ON THE COB*</p>	<p><b><u>MANAGEMENT COCKTAIL PARTY CORNED BEEF</u></b> TRADITIONAL CORNED BEEF CARVED TO ORDER WITH MUSTARD SAUCE</p> <p><b><u>IRISH LAMB STEW</u></b> STEWED LAMB WITH POTATOES, ROSEMARY, CARROTS, ONIONS, BARLEY AND CELERY IN GUINNESS STOUT GRAVY</p> <p><b><u>IRISH BANGERS</u></b> MILD IRISH PORK SAUSAGE SEASONED WITH SALT AND PEPPER</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> BAKED COD WITH PARSLEY AND BUTTER</p> <p>SOUP DU JOUR: MULLIGAN STEW</p> <p>SALAD: SEAFOOD SIDES: BUTTERED POTATOES, PAN FRIED DUMPLINGS*, CABBAGE*, STEAMED CARROTS</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.