

THE COLONNADE ROOM

Monday, March 12	Tuesday, March 13	Wednesday, March 14
<p style="text-align: center;"><u>ROAST TURKEY*</u> Tender Slices of White and Dark Roast Turkey Served over Traditional Stuffing and Topped with Turkey Gravy</p> <p style="text-align: center;"><u>FRIED OYSTERS</u> Chef Dusted Lightly Fried Oysters Served with Remoulade Sauce</p> <p style="text-align: center;"><u>VEAL PARMESAN</u> Lightly Breaded Veal Cutlet Layered with a Tomato Basil Sauce, filet of fresh Tomato, and Topped with Three Cheeses</p> <p style="text-align: center;"><u>PIEROGIES</u> Potato Pierogies Sautéed in Butter and served on a bed of Caramelized Onions then topped with Sharp Cheddar</p> <p style="text-align: center;"><u>CHEF'S SPECIAL</u> Ask Your Server to Describe Today's Selection</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Lemon Pepper Catfish</p> <p style="text-align: center;">Soup du Jour: Cream of Chicken Salad: Tossed Garden Sides: Mashed Potatoes*, Cornbread Stuffing, Green Beans*, Stewed Tomatoes</p>	<p style="text-align: center;"><u>RACK OF LAMB SAGE AND GARLIC*</u> Tender Rack of Lamb Sliced to Your Taste Served with Sage and Garlic Demi-Glace</p> <p style="text-align: center;"><u>CIOPPINO</u> Hearty Seafood Stew with Shrimp, Scallops, Flaky Fish, and Mussels Simmered in Light Spicy Red Sauce</p> <p style="text-align: center;"><u>KEY LIME CHICKEN</u> Tender Boneless Chicken Thighs Marinated in Key Lime Juice and Island Coconut Seasoning, Grilled and Served over Yellow Rice</p> <p style="text-align: center;"><u>VEGETABLE POT PIE</u> Carrots, Celery, Potatoes, Broccoli and Cannellini Beans Simmered in Volute Sauce Served in Puff Pastry</p> <p style="text-align: center;"><u>CHEF'S SPECIAL</u> Ask Your Server to Describe Today's Selection</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Battered Cod Served with Tartar Sauce</p> <p style="text-align: center;">Soup du Jour: Pumpkin Bisque Salad: Cranberry with Field Greens Sides: Baked Sweet Potato, Yellow Rice*, Butternut Squash, Broccolini*</p>	<p style="text-align: center;"><u>ST. PADDY'S MANAGEMENT COCKTAIL PARTY CORNED BEEF</u> Fork tender Corned beef served with a Whole Grain Mustard Glaze</p> <p style="text-align: center;"><u>HERB ROASTED CHICKEN</u> Marinated and Roasted Chicken Quarters cooked with Fresh Herbs and Irish Beer</p> <p style="text-align: center;"><u>DUBLIN LAWLER</u> Lobster in Irish Whisky Cream with plain Rice a tasty Traditional Irish Recipe</p> <p style="text-align: center;"><u>IRISH BANGERS AND MASH</u> Delicious Irish Pork Sausage Served with Traditional Mashed Potatoes</p> <p style="text-align: center;"><u>GUINNESS LAMB STEW</u> Rich Stew filled with tender Lamb and Vegetables in a Velvet Guinness Gravy served with Irish Soda Bread</p> <p style="text-align: center;"><u>BAKED COD</u> Succulent Fresh Cod baked with Lemon Parsley and Butter</p> <p style="text-align: center;">Soup du Jour: Irish Ramp Soup Salad: Lucky Clover Sides: Steamed Cabbage, Carrots, Boiled Red Potato, Mushy Peas Mashed Potatoes</p>
Thursday, March 15	Friday, March 16	Saturday, March 17
<p style="text-align: center;"><u>CAROLINA PULLED PORK</u> Slow Braised Pulled Pork in a Tangy Carolina Barbecue Sauce</p> <p style="text-align: center;"><u>SAMBUCA PRAWNS</u> Sautéed Prawns with Tomato, Herbs, and Sambuca Liqueur Served en Casserole</p> <p style="text-align: center;"><u>CHICKEN CORDON BLEU</u> Lightly Breaded Chicken Breast Stuffed with Ham and Swiss Cheese Served with Supreme Sauce</p> <p style="text-align: center;"><u>CHEF'S SPECIAL</u> Ask Your Server to Describe Today's Selection</p> <p style="text-align: center;"><u>SWEET POTATO WITH OKRA *</u> Sweet Potatoes, Okra and Chickpeas in a Gumbo Inspired Tomato Broth</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Pan Broiled Seabass with Key Lime Butter</p> <p style="text-align: center;">Soup du Jour: Country Cabbage Salad: Country Potato Sides: Garlic Mashed Potatoes*, Macaroni and Cheese, Roasted Onions, Fresh Corn on the Cob*</p>	<p style="text-align: center;"><u>SHORT RIBS</u> Boneless Short Ribs Slow Cooked and Served in its own Delectable Gravy</p> <p style="text-align: center;"><u>STEAMED CLAMS</u> Fresh Steamed New England Style Clams Served with Drawn Butter</p> <p style="text-align: center;"><u>ITALIAN SAUSAGE AND PEPPERS</u> Mild Italian Sausage Sautéed with Sweet Bell Peppers and Caramelized Onions in Marinara Sauce</p> <p style="text-align: center;"><u>CHEF'S SPECIAL</u> Ask Your Server to Describe Today's Selection</p> <p style="text-align: center;"><u>FLORENTINE RAVIOLI</u> Cheese Ravioli with Spinach and Tomato Florentine Sauce</p> <p style="text-align: center;"><u>CATCH OF THE DAY *</u> Grilled Salmon with Sweet Tomato Salsa</p> <p style="text-align: center;">Soup du Jour: Lobster Bisque Salad: Arugula and Apricots Sides: Buttered Pasta*, French Fries, Mixed Fresh Vegetables*, Spaghetti Squash</p>	<p style="text-align: center;"><u>PRIME RIB*</u> Slow Roasted Prime Rib of Beef Served with Au Jus</p> <p style="text-align: center;"><u>COQUILLE ST JACQUES</u> Scallops in a Creamy Wine Sauce Topped with Buttery Bread Crumbs and Served en Casserole</p> <p style="text-align: center;"><u>CORNISH GAME HEN</u> Roasted Half Cornish Game Hen Marinated with fresh herbs and then Baked to Perfection</p> <p style="text-align: center;"><u>CHEF'S SPECIAL</u> Ask Your Server to Describe Today's Selection</p> <p style="text-align: center;"><u>VEGETARIAN KORMA</u> Mildly Spiced Carrots, Green Peas, Sweet Peppers, Cashews and Ginger in a Curry Sauce Served over Cauliflower Rice</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Pan Fried Brook Trout</p> <p style="text-align: center;">Soup du Jour: Sausage & Potato Salad: Shrimp Caesar Sides: Scalloped Potato*, Yorkshire Pudding, Creamed Spinach, Cauliflower*</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.