

THE COLONNADE ROOM

Monday, May 14, 2018	Tuesday, May 15, 2018	Wednesday, May 16, 2018
<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>ESCARGOT</u> Succulent Snails Tucked in a Buttery White Wine Herbed Sauce and Baked to Perfection</p> <p style="text-align: center;"><u>SWEET AND SOUR PORK RIBS</u> Fall off the Bone Tender St Louis cut Ribs Served in Sweet and Sour Sauce and Grilled Pineapple</p> <p style="text-align: center;"><u>VEGETABLE QUICHE</u> Tender Broccoli, Peppers, Mushrooms and Cauliflower, Swiss Cheese and Creamy Egg Custard in a Flaky Pie Crust</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Pecan Crusted Tilapia served with a brown butter</p> <p style="text-align: center;">Soup du Jour: Beef Barley Salad: Tossed Garden Sides: Homestyle Mashed Potatoes*, Traditional Stuffing, Honey Glazed Carrots or Green Beans*</p>	<p style="text-align: center;"><u>MARINATED RACK OF LAMB</u> Tender Rack of Lamb Marinated with Mint and Garlic Prepared to Your Taste Served with Mint Jelly</p> <p style="text-align: center;"><u>BRIE AND PEPPERCORN ROCK SHRIMP</u> Succulent Rock Shrimp in a Garlic Lemon Butter Scampi Sauce Served over Linguini</p> <p style="text-align: center;"><u>LEMON HERB GRILLED CHICKEN BREAST*</u> Large 8 oz Chicken Breast Marinated with fresh lemon and Cilantro then Grilled to order</p> <p style="text-align: center;"><u>ROASTED EGGPLANT GNOCCHI</u> Potato Gnocchi in a Roasted Eggplant Sauce with Fresh Mozzarella Cheese, Basil and Parmesan</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Baked Flounder Stuffed with Scallops</p> <p style="text-align: center;">Soup du Jour: Chicken Vegetable Salad: Shrimp Louie Sides: Buttered Fettuccini, Roasted Yukon Gold*, Asparagus*, Roasted Cauliflower</p>	<p style="text-align: center;"><u>MANAGEMENT COCKTAIL PARTY BUFFET</u> <u>FILET MIGNON*</u> Center Cut Filet of Beef Tenderloin Grilled to Your Taste and Served with Bordelaise Sauce on the Side</p> <p style="text-align: center;"><u>LINGUINI AND CLAMS</u> Classic favorite of Tender Linguini topped with White or Butter Wine Sauce and garlic breadstick</p> <p style="text-align: center;"><u>GARLIC SESAME CHICKEN</u> Tender Chicken Pieces Lightly Battered and Tossed in Zesty Garlic Sesame Sauce Served over Jasmine Rice</p> <p style="text-align: center;"><u>MUSHROOM STIR FRY</u> Kale, Garlic, Sweet Peppers, Assorted Mushrooms, Sweet Onions excellent over Rice</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Fresh Halibut Baked and topped with a fresh Citrus salsa Soup du Jour: Seafood Chowder Salad: Bleu Cheese Wedge Sides: Jasmine Rice*, Oven Roasted Potatoes, Snow Peas*, Pan Fried Zucchini</p>
Thursday, May 17, 2018	Friday, May 18, 2018	Saturday, May 19, 2018
<p style="text-align: center;"><u>BRAISED PORK WITH BLUEBERRIES*</u> Cider Braised Pork Served with Fresh Blueberries and its Own Juices</p> <p style="text-align: center;"><u>SOFT SHELL CRAB</u> Prime Soft-Shell Crab in a Lightly Seasoned Batter and Served with Remoulade Sauce</p> <p style="text-align: center;"><u>CHICKEN PRIMAVERA PASTA</u> Tender Chicken and Fresh Broccoli Served with Olive oil and Herb Sauce over Linguini</p> <p style="text-align: center;"><u>STUFFED SWEET PEPPER</u> Sweet Pepper Filled with Squash, Mushrooms and Tomatoes Seasoned with Fresh Thyme and Olive Oil</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Cornmeal Breaded Catfish Served with Lemon and Tartar Sauce</p> <p style="text-align: center;">Soup du Jour: Split Pea Salad: Lemon Turkey Salad Sides: Perogies*, Mashed Potatoes, Seasoned Greens*, Stewed Tomatoes</p>	<p style="text-align: center;"><u>SHORT RIBS</u> Boneless Beef Short Ribs Slow Cooked and Served in Its Own Delectable Gravy</p> <p style="text-align: center;"><u>MUSSELS IN TOMATO WINE BROTH</u> Black Mussels simmered in a flavorful tomato and Merlot</p> <p style="text-align: center;"><u>LAMB SHANKS</u> Extra tender Lamb Shanks simmer with Shallots, Garlic in a red wine and tomato broth</p> <p style="text-align: center;"><u>CANNELLINI BEANS & GREENS</u> Baby Spinach and Peppery Arugula Sautéed with Sweet Bell Peppers, Cannellini Beans in Garlic Olive Oil</p> <p style="text-align: center;"><u>CATCH OF THE DAY *</u> Grilled Salmon with Cucumber Salsa</p> <p style="text-align: center;">Soup du Jour: Oyster Stew Salad: Italian Chopped Sides: Quinoa Pilaf, Roasted Sweet Potatoes*, Brussel Sprouts*, Cauliflower</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>LOBSTER ROLL</u> Seasoned Tender Lobster Pieces tossed with Celery, Hellman's Mayo, a squeeze of fresh lime and served on a toasted Roll</p> <p style="text-align: center;"><u>SHERRY MUSHROOM CHICKEN</u> Boneless Breast of Chicken Sautéed and Simmered in Rich Sherry Wine Sauce</p> <p style="text-align: center;"><u>GRILLED PORTOBELLO STEAK</u> Large Portobello Mushroom Marinated and grilled with fresh tomato and herbs</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Pan Broiled Gulf Snapper Drizzled with Cilantro Chimichurri</p> <p style="text-align: center;">Soup du Jour: Wild Mushroom Salad: Shrimp Caesar Sides: Farfalle Pasta, Baked Potato*, Broccoli*, Parsnips and Carrots</p>

Week 1: 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.