

THE COLONNADE ROOM

Monday, November 5, 2018	Tuesday, November 6, 2018	Wednesday, November 7, 2018
<p style="text-align: center;"><u>ROAST TURKEY*</u> Tender Slices of White and Dark Roast Turkey Served Over Cornbread Stuffing and Topped with Turkey Gravy</p> <p style="text-align: center;"><u>MARYLAND CRAB CAKES</u> Twin House Made Maryland Crab Cakes pan Seared and Served with Remoulade Sauce</p> <p style="text-align: center;"><u>SWISS STEAK</u> Seasoned and Simmered Cube Steaks Served with a Rich Vegetable Gravy</p> <p style="text-align: center;"><u>BLUE ZONE'S CHILI</u> Kidney Beans and Soy Crumbles Slow Cooked with Sweet Peppers, Sweet Onions, Tomatoes and Vegetable Stock</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Poached Black Cod with Parslied Butter</p> <p style="text-align: center;">Soup du Jour: Black Bean and Bacon Salad: Tossed Garden Sides: Cornbread Stuffing, Mashed Potatoes*, Fresh Green Beans, Fresh Carrots*</p>	<p style="text-align: center;"><u>RACK OF LAMB</u> Tender Rack of Lamb Prepared to Your Taste Drizzled with a Pomegranate Wine Sauce</p> <p style="text-align: center;"><u>STEAMED CLAMS*</u> Clams Steamed with Onion, Garlic and White Wine and Garnished with Fresh Parsley</p> <p style="text-align: center;"><u>BLACKENED CHICKEN</u> Seasoned 8 oz Chicken Breast Blackened and topped with a sweet pepper relish</p> <p style="text-align: center;"><u>PIGEON PEAS AND RICE</u> A delicious Caribbean favorite Stewed with Celery, Onions, and Peppers over Caribbean Inspired Rice</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Sautéed Tilapia with Pico de Gallo</p> <p style="text-align: center;">Soup du Jour: Tomato Basil Salad: Marinated Country Tomatoes Sides: Parmesan Risotto, Twice Baked Potato*, Asparagus*, Roasted Fennel</p>	<p style="text-align: center;"><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>BREADED SHRIMP AND OYSTERS</u> Lightly Breaded and Fried Shrimp and Breaded Oysters Served with Cocktail or Tartar</p> <p style="text-align: center;"><u>VEAL PICATTA</u> Tender Veal Cutlet pounded and sautéed with a Flavorful Picatta sauce</p> <p style="text-align: center;"><u>ROASTED VEGETABLES</u> Roasted Cauliflower, Broccoli, Carrots, and Sweet Onion Drizzled with Fresh Pesto</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Grilled Mahi Mahi with a Sweet Ginger Soy Glaze</p> <p style="text-align: center;">Soup du Jour: Beef Chili Salad: Hearts of Palm Sides: Forbidden Rice*, Potatoes Au Gratin, Parmesan Zucchini, Roasted Green Beans*</p>
Thursday, November 8, 2018	Friday, November 9, 2018	Saturday, November 10, 2018
<p style="text-align: center;"><u>CURRY CHICKEN</u> Tender Marinated Chicken Stewed with Indian Spices, Sweet Potato. Served over Fragrant Basmati Rice</p> <p style="text-align: center;"><u>PORK TENDERLOIN WITH WHOLE GRAIN MUSTARD</u> Pork Tenderloin marinated with Whole Grain mustard, Clover honey and tarragon Grilled whole then sliced into Medallions</p> <p style="text-align: center;"><u>CHARDONNAY MUSSELS</u> Fresh Black Mussels Served in Flavorful Chardonnay Shallot Butter Sauce</p> <p style="text-align: center;"><u>BABY SPINACH SOUFFLÉ WITH WILD MUSHROOMS</u> Tender Baby Spinach and Wild Mushrooms Baked with Pecorino served en Casserole</p> <p style="text-align: center;"><u>CATCH OF THE DAY*</u> Pan Broiled Red Snapper with Capers Soup du Jour: Italian Wedding Salad: Mango Slaw Sides: Basmati Rice*, Angel Hair Pasta, Green Peas*, Yellow Summer Squash</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>LOBSTER PENNE</u> Succulent Lobster Steamed and Folded in to Creamy Cheese Sauce with Penne Pasta</p> <p style="text-align: center;"><u>CRISPY MANDARIN DUCK</u> Half Roast Duckling Slow Roasted until Crispy then Bathed with Mandarin Orange Sauce</p> <p style="text-align: center;"><u>HUMMUS FLATBREAD</u> Flatbread Crust Topped with Marinated Fresh Diced Tomatoes, Artichoke Hearts and Crumbled Goat Cheese</p> <p style="text-align: center;"><u>CATCH OF THE DAY *</u> Poached Salmon Served with Fresh Lemon Soup du Jour: Scallop Chowder Salad: Goat Cheese and Fig Sides: Mashed Sweet Potato, Vegetable Rice*, Broccoli*, Sautéed Mushrooms</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>OYSTERS ROCKEFELLER</u> Oysters on the Half Shell Stuffed with Spinach, Bacon, Butter, Parsley and Fresh Herbs and Baked to Perfection</p> <p style="text-align: center;"><u>ROAST CHICKEN</u> Seasoned Chicken Roasted and Served with Country Gravy and a Buttermilk Biscuit</p> <p style="text-align: center;"><u>VEGETABLE LASAGNE</u> Tender Lasagna Noodles Layered with Carrots, Broccoli, Spinach and Onions in a Rich Blend of Ricotta, Parmesan and Mozzarella</p> <p style="text-align: center;"><u>CATCH OF THE DAY</u> Pan Broiled Triple Tail with Shallot and Tarragon Soup du Jour: French Onion Salad: Shrimp Caesar Sides: Macaroni and Cheese, Delmonico Potatoes*, Wilted Spinach, Lima Beans</p>

Week 2: Dinner seating's are 5:30 p.m. 6 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.