

THE COLONNADE ROOM

Reservations Required

MONDAY, SEPTEMBER 9, 2019	TUESDAY, SEPTEMBER 10, 2019	WEDNESDAY, SEPTEMBER 11, 2019
<p><u>ROAST TURKEY*</u> TENDER SLICES OF WHITE AND DARK ROAST TURKEY SERVED OVER CORNBREAD STUFFING AND TOPPED WITH TURKEY GRAVY</p> <p><u>FLORIDA STYLE CRAB CAKES</u> TWIN HOUSE MADE FLORIDA CRAB CAKES PAN SEARED AND SERVED WITH HOUSE MADE TARTAR SAUCE</p> <p><u>SALISBURY STEAK</u> SEASONED SALISBURY STEAKS SERVED WITH A PEPPERS ONIONS AND MUSHROOMS IN A DELECTABLE GRAY</p> <p><u>BLUE ZONES INSPIRED ROASTED VEGETABLE CHILI</u> PINTO BEANS AND MEATLESS SOY CRUMBLES SLOW COOKED WITH ROASTED SWEET PEPPERS, SWEET ONIONS, TOMATOES, SQUASH AND VEGETABLE STOCK</p> <p><u>CATCH OF THE DAY</u> POACHED BLACK COD WITH PARSLED BUTTER</p> <p><u>SOUP DU JOUR:</u> BLACK BEAN AND BACON</p> <p>SALAD: TOSSED GARDEN SIDES: CORNBREAD STUFFING, MASHED POTATOES*, FRESH GREEN BEANS, FRESH CARROTS*</p>	<p><u>RACK OF LAMB</u> TENDER RACK OF LAMB PREPARED TO YOUR TASTE DRIZZLED WITH A POMEGRANATE WINE SAUCE</p> <p><u>NEPTUNE'S TRIO</u> FRIED CLAMS, OYSTERS AND SCALLOPS SERVED WITH FRENCH FRIES AND COCKTAIL SAUCE</p> <p><u>DUCK BREAST WITH APRICOTS</u> DUCK BREAST ROASTED UNTIL CRISPY THEN BATHED WITH SWEET APRICOT GLAZE</p> <p><u>BLUE ZONES INSPIRED VEGETARIAN CARBONARA</u> A DELICIOUS BLEND OF SOY BACON, EGG, PEPPERS, ONIONS GARLIC IN A LIGHT OLIVE OIL HERB SAUCE WITH TARRAGON VINEGAR</p> <p><u>CATCH OF THE DAY</u> PAN BROILED CORVINA WITH PICO DE GALLO</p> <p><u>SOUP DU JOUR:</u> TOMATO BASIL</p> <p>SALAD: CARROT RAISIN SIDES: PECORINO RISOTTO, ROASTED ACORN SQUASH WITH HONEY AND CINNAMON*, ASPARAGUS*, ROASTED ONIONS AND FENNEL</p>	<p><u>FILET MIGNON*</u> CENTER CUT FILET OF BEEF TENDERLOIN GRILLED TO ORDER AND SERVED WITH BORDELAISE SAUCE ON THE SIDE</p> <p><u>STEAMED SNOW CRAB</u> FRESH SNOW CRAB STEAMED TO ORDER AND SERVED WITH DRAWN BUTTER AND LEMON</p> <p><u>CHICKEN SCALLOPINI</u> TENDER MARINATED CHICKEN BREAST POUNDED, SAUTÉED THEN TOPPED WITH ONIONS, MUSHROOMS AND WINE SAUCE</p> <p><u>BLUE ZONES INSPIRED ROASTED VEGETABLE PLATTER</u> ROASTED CAULIFLOWER, BROCCOLI, CARROTS, AND SWEET ONION DRIZZLED WITH FRESH PESTO</p> <p><u>CATCH OF THE DAY</u> BAKED GULF GROUPER SERVED WITH KEY LIME BUTTER</p> <p><u>SOUP DU JOUR:</u> WHITE BEAN AND HAM</p> <p>SALAD: THREE POTATO SALAD SIDES: FORBIDDEN RICE*, POTATOES AU GRATIN, PARMESAN ZUCCHINI, ROASTED GREEN BEANS*</p>
THURSDAY, SEPTEMBER 12, 2019	FRIDAY, SEPTEMBER 13, 2019	SATURDAY, SEPTEMBER 14, 2019
<p><u>BEEF LASAGNA</u> LAYERS OF TENDER PASTA WITH RICOTTA, SEASONED BEEF AND MELTED CHEESE SERVED AL FORNO</p> <p><u>CHICKEN OSCAR</u> SEASONED 6 OZ CHICKEN BREAST TOPPED WITH FLORIDA BLUE CRAB, STEAMED ASPARAGUS AND BÉARNAISE SAUCE</p> <p><u>BAKED OYSTERS*</u> FRESH BLUE POINT OYSTERS BAKED THEN DRIZZLED WITH AN AMAZING GARLIC BUTTER AND GARNISHED WITH FRESH PARSLEY</p> <p><u>BLUE ZONES INSPIRED BABY SPINACH SOUFFLÉ WITH WILD MUSHROOMS</u> TENDER BABY SPINACH AND WILD MUSHROOMS BAKED WITH PECORINO SERVED EN CASSEROLE</p> <p><u>CATCH OF THE DAY*</u> PAN BROILED ORANGE ROUGHY WITH ROASTED TOMATO RELISH</p> <p><u>SOUP DU JOUR:</u> ITALIAN WEDDING</p> <p>SALAD: PINEAPPLE SLAW SIDES: RED BEANS AND RICE*, BUTTERED PASTA, GREEN PEAS*, CROOKNECK SQUASH</p>	<p><u>SHORT RIBS</u> BONELESS BEEF SHORT RIBS SLOW COOKED AND SERVED IN ITS OWN DELECTABLE GRAVY</p> <p><u>SCALLOPED CRAWFISH</u> SUCCULENT CRAWFISH TAILS BLENDED WITH A CREAMY SWISS CHEESE BÉCHAMEL</p> <p><u>CARNITAS</u> MILDLY SEASONED PORK SLOW COOKED UNTIL FALL APART TENDER THEN PAN FRIED CRISPY AND SERVED WITH FLOUR TORTILLAS</p> <p><u>BLUE ZONES INSPIRED BABA GHANOUSH</u> FLATBREAD SERVED WITH ROASTED EGGPLANT AND TAHINI BLENDED TOGETHER AND SERVED WITH SEASONED CHICK PEAS</p> <p><u>CATCH OF THE DAY*</u> SHRIMP STUFFED SALMON TOPPED WITH SWEET PEPPER COULIS</p> <p><u>SOUP DU JOUR:</u> SCALLOP CHOWDER</p> <p>SALAD: GOAT CHEESE AND PEAR SIDES: MASHED SWEET POTATO, VEGETABLE RICE*, BROCCOLI*, SAUTÉED MUSHROOMS</p>	<p><u>PRIME RIB*</u> SLOW ROASTED PRIME RIB OF BEEF SERVED WITH AU JUS</p> <p><u>CLAMS CASINO PASTA</u> TENDER CLAMS TOPPED WITH ONIONS, BACON, BUTTER, PARSLEY AND FRESH HERBS AND TOSSED WITH LINGUINI PASTA</p> <p><u>VEAL PICATTA</u> TENDER VEAL CUTLET POUNDED AND SAUTÉED WITH A FLAVORFUL PICATTA SAUCE</p> <p><u>BLUE ZONES INSPIRED MUSHROOM AND MARINARA SPAGHETTI</u> TENDER SPAGHETTI COVERED WITH MARINARA LOADED WITH PORTABELLA MUSHROOMS</p> <p><u>CATCH OF THE DAY</u> BAKED WALLEYE SERVED WITH FRESH LEMON WEDGES</p> <p><u>SOUP DU JOUR:</u> FRENCH ONION</p> <p>SALAD: SHRIMP CAESAR SIDES: GARLIC MASHED POTATOES, WHOLE WHEAT PASTA*, WILTED SPINACH, SEASONED LIMA BEANS</p>

Week 2: Dinner seating's are at 5:30 p.m. and 6:00 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.