

THE COLONNADE ROOM

Reservations Required

Monday, October 15, 2018	Tuesday, October 16, 2018	Wednesday, October 17, 2018
<p><u>ROAST TURKEY*</u> Tender Slices of White and Dark Roast Turkey Served over Traditional Stuffing and Topped with Turkey Gravy</p> <p><u>CRISPY ALLIGATOR</u> Lightly Breaded Tender Alligator Meat Served with Hushpuppies and French Fries</p> <p><u>VEAL CHOP</u> Bone in Veal Chop lightly seasoned and Grilled to order with a Porcini mushroom Demi glaze</p> <p><u>CHEDDAR CHEESE PEROGIES</u> Delicious onion and cheese Perogies pan fried and smothered with sautéed onions and mushrooms</p> <p><u>CATCH OF THE DAY</u> Pan Broiled Lemon Pepper Tilapia</p> <p>Soup du Jour: Beef Noodle Salad: Tossed Garden Sides: Mashed Potatoes*, Traditional Stuffing, Green Beans*, Parmesan Squash</p>	<p><u>RACK OF LAMB *</u> Tender Rack of Lamb Prepared to Your Taste Served with a Rosemary Compound Butter</p> <p><u>SHRIMP DIABLO</u> Succulent Shrimp in a Tomato, Garlic Sweet Pepper and Celery Sauce Served over Rice</p> <p><u>CHICKEN BASIL</u> Tender Sautéed Chicken Tossed with Basil, Tomato Concasse, Black olives and Wine Sauce Over Linguini</p> <p><u>FLATBREAD WITH SUNDRIED TOMATO AND PECORINO</u> Crisp Flatbread Topped with Olive Oil, Sun Dried Peppery Arugula and Fresh Romano Cheese</p> <p><u>CATCH OF THE DAY</u> Marinated Grilled Swordfish with Cucumber Salsa</p> <p>Soup du Jour: Cream of Broccoli Salad: Peach and Cottage Cheese Sides: Twice Baked Potato*, Parmesan Risotto, Asparagus*, Ratatouille</p>	<p><u>FILET MIGNON*</u> Center Cut Filet of Beef Tenderloin Grilled to Your Taste and Served with Bordelaise Sauce on the Side</p> <p><u>ROAST PORK</u> Seasoned Pork Roasted to perfection then served with Caramelized Onions in a Rich Pork Jus</p> <p><u>SEAFOOD CIOPPINO</u> A Basque Delicacy made with Shrimp, Scallops, Fish, Mussels, Seasoned Rice with Onions, Tomatoes and Fish Broth</p> <p><u>VEGETABLE OMELET</u> Tender Vegetables Seasoned and Sautéed in this Classic Egg Dish Served with a Swiss Cheese Sauce</p> <p><u>CATCH OF THE DAY</u> Snapper Picatta</p> <p>Soup du Jour: Minestrone Salad: Greek Sides: Roasted Potatoes, Seasoned Quinoa*, Cabbage, Fresh Sweet Corn*</p>
Thursday, October 18, 2018	Friday, October 19, 2018	Saturday, October 20, 2018
<p><u>PORK SHANKS</u> Braised Pork Shanks Served with a Sage and Garlic Infused Demi Glaze</p> <p><u>STUFFED CLAMS</u> Tender Clams Topped with Sweet Bell Peppers, Bacon, Sweet Onion and Breadcrumbs</p> <p><u>SPAGHETTI AND MEAT SAUCE</u> A traditional representation of Spaghetti and meat sauce served with</p> <p><u>TOFU STIR FRY</u> Vine Ripe Tomatoes, Broccoli, Carrots, Onion, Zucchini, Sweet Bell Peppers, and Tofu Stir Fried over Seasoned Brown Rice</p> <p><u>CATCH OF THE DAY</u> Pan Fried Hog Fish with Fresh Dill</p> <p>Soup du Jour: Charbroiled Chicken Noodle Salad: Bacon and Cheddar Pea Sides: Brown Rice Pilaf, Buttered Noodles*, Broccoli and Swiss, Braised Cabbage*</p>	<p><u>SHORT RIBS</u> Boneless Beef Short Ribs Slow Cooked and Served in Its Own Delectable Gravy</p> <p><u>SHRIMP PAD THAI</u> Sautéed Shrimp and Eggs Mixed with Light Fish Sauce and Tamarin in Rice Noodles Topped with Roasted Peanuts and Lime Wedges</p> <p><u>ARTICHOKE & FETA CHICKEN PENNE</u> Tender Chicken Pieces, Sweet Bell Peppers, Tarragon and Feta Cheese Served in Olive Oil Herb Sauce with Penne Pasta</p> <p><u>VEGETABLE CALZONE</u> Cheese and Vegetable Stuffed Dough Rolled and Baked Golden Served with Marinara Sauce</p> <p><u>CATCH OF THE DAY *</u> Baked Salmon with Fresh Citrus Soup du Jour: Shrimp Gumbo Salad: Field Greens and Strawberries Sides: O'Brien Potatoes, Rice Pilaf*, Roasted Summer Vegetables*, Japanese Eggplant</p>	<p><u>PRIME RIB*</u> Slow Roasted Prime Rib of Beef Served with Au Jus</p> <p><u>WHOLE BELLY CLAMS</u> Tender Seasoned Clams Served over French Fries with Fresh Lemon and Tartar</p> <p><u>ROASTED QUAIL</u> Marinated and Roasted Quail served with a Leek and Chanterelle Mushroom Compote</p> <p><u>BROCCOLI CHEDDAR QUICHE</u> Flaky Pastry Loaded with Tender Broccoli and Sharp Aged Cheddar Cheese in a Light Egg Pie</p> <p><u>CATCH OF THE DAY</u> Pan Seared Halibut with Roasted Garlic and Basil</p> <p>Soup du Jour: Scotch Broth Salad: Shrimp Caesar Sides: Baked Sweet Potato*, Seasoned Millet, Baby Carrots, Brussel Sprouts*</p>

Week 3 : Dinner seating's 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.