

# THE COLONNADE ROOM

Monday	Tuesday	Wednesday
<p><b><u>ROAST RACK OF LAMB</u></b> Tender Rack of Lamb Seasoned with Fresh Herbs, Grilled to your Taste and Served with a Mint Demi-Glaze.</p> <p><b><u>LOBSTER IMPERIAL</u></b> Maine Lobster Meat Baked En Casserole with Sweet Bell Peppers and Scallions, Finished with a Buttered Bread Crumb Topping.</p> <p><b><u>HERBED ROASTED CHICKEN</u></b> Tender Quartered Chicken Seasoned with Fresh Herbs &amp; Roasted Golden Brown and Served with Gravy on the side.</p> <p><b><u>BEEF POT PIE</u></b> Seasoned Pieces of Beef Tenderloin with Fresh Vegetables Simmered in a Burgundy Wine Sauce Served in a Puff Pastry Shell.</p> <p><b><u>CATCH OF THE DAY</u></b> Ask Your Server to Describe</p> <p><b>SOUP:</b> Beef Vegetable <b>SALAD:</b> Asian <b>STARCH:</b> Roasted Redskins Potatoes, or Wild Rice <b>VEGETABLE:</b> Succotash or Mixed Vegetables</p>	<p><b><u>BLEU CHEESE FILET MIGNON</u></b> Center Cut Filet of Beef Tenderloin Grilled to Your Taste Served with a Creamy Bleu Cheese Sauce.</p> <p><b><u>FRIED OYSTERS</u></b> Hand Select Oysters Lightly Breaded and Fried Golden Brown Served with Tartar Sauce</p> <p><b><u>LEMON CHICKEN</u></b> Boneless Breast of Chicken Sautéed in White Wine, Lemon, Garlic and Mushrooms</p> <p><b><u>BRATS AND KRAUT</u></b> Grilled German Style Bratwurst Served on a Bed of Sauerkraut.</p> <p><b><u>CATCH OF THE DAY</u></b> Ask Your Server to Describe</p> <p><b>SOUP:</b> Split Pea <b>SALAD:</b> Spinach <b>STARCH :</b> Au Gratin Potatoes, or Rice Pilaf <b>VEGETABLE:</b> California Mixed Vegetables or Steamed Asparagus</p>	<p><b><u>BBQ BEEF BRISKET</u></b> Tender Braised Beef Brisket Topped with Our Own Tangy BBQ Sauce.</p> <p><b><u>ORIENTAL SHRIMP &amp; SCALLOP STIR-FRY</u></b> Succulent Shrimp &amp; Scallops Tossed with Oriental Vegetables Sautéed Wok Style in a Pineapple Teriyaki Sauce Served over Fried Rice</p> <p><b><u>SOUTHERN FRIED CHICKEN</u></b> Bone-in Pieces of White and Dark Meat Chicken Coated and Fried Golden Brown Served with a Biscuit and Country Gravy.</p> <p><b><u>ANTIPASTA SALAD PLATTER</u></b> Cheese Tortellini Tossed in a Fresh Basil Dressing with Garbanzo Beans, Hearts of Palm, Bell Pepper, Cherry Tomatoes, Black Olives, Prosciutto, Salami and Provolone Cheese.</p> <p><b><u>CATCH OF THE DAY</u></b> Ask Your Server to Describe</p> <p><b>SOUP:</b> Chicken Noodle <b>SALAD:</b> Sweet Green Pea Salad <b>STARCH :</b> Herbed Mashed Potatoes or Fried Rice <b>VEGETABLE:</b> Oriental Vegetable Mix or Fried Okra</p>
Thursday	Friday	Saturday
<p><b><u>OSSO BUCO MILANAISE</u></b> Meaty Veal Shanks Braised in a Natural Gravy along with Fresh Herbs, Tomatoes, Onions, Carrots and Celery.</p> <p><b><u>CRAB CAKES SUPREME</u></b> Twin Jumbo Lump Crab Cakes Sautéed with White Wine and Lemon Zest Served with Lemon Wedges and Cocktail Sauce.</p> <p><b><u>TOMATO-DIJON CHICKEN</u></b> Boneless Breast of Chicken Sautéed in White Wine with Garlic, Tarragon, Tomato and a Touch of Dijon Mustard</p> <p><b><u>GRILLED BEEF KABOBS</u></b> Marinated Pieces of Beef Tenderloin Grilled to Perfection with Sweet Bell Peppers and Baby Red Onions.</p> <p><b><u>CATCH OF THE DAY</u></b> Ask Your Server to Describe</p> <p><b>SOUP:</b> Seafood Gumbo <b>SALAD:</b> Waldorf Salad <b>STARCH:</b> Lyonnais Potatoes or Sun-Dried Tomato Risotto <b>VEGETABLE:</b> French Style Green Beans or Feta Stuffed Tomato</p>	<p><b><u>ROAST STUFFED PORK LOIN</u></b> Apricot Stuffed Pork Loin Slow Roasted and Basted with an Orange-Lemon Glaze</p> <p><b><u>BROILED SEAFOOD PLATTER</u></b> Succulent Shrimp, Scallops and Orange Roughly Lightly Sprinkled with Seasoned Bread Crumbs and Broiled to Perfection.</p> <p><b><u>SWEET &amp; SOUR SPINACH SALAD</u></b> Grilled Boneless Chicken Breasts Over Fresh Baby Spinach with Sliced Red Onion, Mandarin Oranges, Toasted Sliced Almonds, and Crisp Bacon Bits Tossed in a Citrus Vinaigrette</p> <p><b><u>BEEF ENCHILADA</u></b> Tender Pieces of Spicy Beef Wrapped in a Flour Tortilla with Cheddar Cheese and an Enchilada Sauce Served En Casserole with a Homemade Salsa.</p> <p><b><u>CATCH OF THE DAY</u></b> Ask Your Server to Describe</p> <p><b>SOUP:</b> Black Bean <b>SALAD:</b> Summer Vineyard Salad <b>STARCH:</b> Whipped Sweet Potatoes, or Mexican Rice <b>VEGETABLE:</b> Peas &amp; Pearl Onions or Buttered Whole Kernel Corn</p>	<p><b><u>ROAST PRIME RIB OF BEEF</u></b> Slow Roasted Prime Rib of Beef Served with Au Jus.</p> <p><b><u>SESAME SHRIMP</u></b> Succulent Shrimp Lightly Battered and Sprinkled with Sesame Seeds Fried Golden Brown and Served with an Oriental Dipping Sauce</p> <p><b><u>CHICKEN CACCIATORE</u></b> Boneless Breast of Chicken Simmered in a Light Red Sauce with Tomatoes, Bell Pepper, Onion, Mushrooms and Artichoke Hearts Served Over Linguini.</p> <p><b><u>VEAL PICCATA FLORENTINE</u></b> Tenderloin Veal Medallions Sautéed with White Wine, Capers, Lemon, and Chopped Fresh Spinach Served Over Linguini</p> <p><b><u>CATCH OF THE DAY</u></b> Ask Your Server to Describe</p> <p><b>SOUP:</b> Amish Corn Chowder <b>SALAD:</b> Shrimp Caesar <b>STARCH:</b> Baked Potato or Lemon Rice Pilaf <b>VEGETABLE:</b> Oregon Bean Medley or Steamed Broccoli</p>

Sample

The Catch, Soup, Salad, Starch, and Vegetable are subject to change. To make reservations or call for a pick up or delivery you must call 598-2929 in between 3 p.m.-4:30 p.m. Thank you for your cooperation.