

THE COLONNADE ROOM

MONDAY, OCTOBER 11, 2021	TUESDAY, OCTOBER 12, 2021	WEDNESDAY, OCTOBER 13, 2021
<p><u>CHEF'S SPECIAL</u> GRILLED CHICKEN CLUB ON A KAISER WITH BACON, LETTUCE, SWISS AND TOMATO SERVED WITH FRIES</p> <p><u>JUMBO FRIED SHRIMP</u> PANKO COATED SHRIMP SERVED WITH A COCKTAIL SAUCE</p> <p><u>BLUE ZONES INSPIRED VEGETABLE CHILI</u> PINTO BEANS AND MEATLESS SOY CRUMBLES SLOW COOKED WITH ROASTED SWEET PEPPERS, SWEET ONIONS, TOMATOES, SQUASH</p> <p><u>ROAST TURKEY*</u> JUICY SLICES OF WHITE AND DARK ROAST TURKEY SERVED OVER CORNBREAD STUFFING AND TOPPED WITH TURKEY GRAVY</p> <p><u>CATCH OF THE DAY</u> GRILLED MAHI WITH MAPLE BACON GLAZE ON THE SIDE</p> <p><u>SOUP DU JOUR:</u> LENTIL</p> <p>SALAD: TOSSED GARDEN SIDES: STUFFING, MASHED POTATOES*, FRESH GREEN BEANS, FRESH CARROTS*</p>	<p><u>CHEF'S SPECIAL</u> FRIED OYSTERS WITH FRIES AND COLE SLAW</p> <p><u>CHICKEN BRYAN</u> PLUMP BREAST OF CHICKEN SAUTEED THEN TOPPED WITH SUNDRIED TOMATOES, BASIL AND GOAT CHEESE</p> <p><u>LAYERED ZUCCHINI AND CORN CASSEROLE</u> SLICES OF ZUCCHINI LAYERED WITH CORN, SWEET PEPPER, AND SWEET ONION.</p> <p><u>MARINATED RACK OF LAMB</u> MARINATED AND ROASTED RACK OF LAMB SLICED AND SERVED WITH MINT JELLY</p> <p><u>CATCH OF THE DAY*</u> PAN BROILED TILAPIA WITH ROASTED GARLIC BUTTER</p> <p><u>SOUP DU JOUR:</u> TOMATO BASIL</p> <p>SALAD: CHOPPED CHICKEN LIVER SALAD SIDES: ROASTED POTATOES*, MARINARA ZITI, ASPARAGUS*, FRESH VEGETABLE BLEND</p>	<p><i>Management Cocktail Party</i> Wednesday October 13th, 2021 Dinner Buffet 5:30 pm-8 pm</p> <p><u>Starters</u> Potato and Cheese Soup Soft Pretzels with Beer Cheese Kale Slaw with Mustard Vinaigrette</p> <p><u>Buffet</u> Jagerschnitzel Breaded Pork with Brown Mushroom Gravy Assorted German Sausages with Onions & Sauerkraut Roasted Bavarian Chicken Sauerbraten Short Ribs with Gingersnap Gravy Baked Rainbow Trout with Almonds and Butter Blue Zones Plant Based Sausage with Cabbage German Potato Salad Spätzle Mashed Roasted Turnips German Red Cabbage Assorted German Desserts</p>
THURSDAY, OCTOBER 14, 2021	FRIDAY, OCTOBER 15, 2021	SATURDAY, OCTOBER 16, 2021
<p><u>CHEF'S SPECIAL</u> PORK ROULADE FILLED WITH SHIITAKE MUSHROOMS AND CARAMELIZED ONIONS</p> <p><u>STEWED MOROCCAN CHICKEN</u> SEASONED CHICKEN THIGHS PAN SAUTEED WITH BUTTER, ONION, LEMON, OLIVES DATES AND SPICES OVER COUSCOUS</p> <p><u>BLUE ZONES INSPIRED SPINACH WITH WILD MUSHROOMS</u> TENDER BABY SPINACH AND WILD MUSHROOMS BAKED WITH PECORINO</p> <p><u>GRILLED NY STEAK</u> BEEF STRIPLOIN STEAK GRILLED TO YOUR LIKING AND SERVED WITH ONIONS AND MUSHROOMS</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: ROSEMARY POTATO*, OLIVE OIL PASTA, GREEN PEAS*, MIXED SQUASH</p>	<p><u>CHEF'S SPECIAL</u> BRAISED VEAL AND BEEF TORTELLINI WITH A RICH BEEF SAUCE, ROMANO, AND FRESH BASIL</p> <p><u>COQUILLE ST JACQUES</u> LARGE SCALLOPS IN CREAM BAKED TO PERFECTION.</p> <p><u>BLUE ZONES INSPIRED ROASTED GREEK EGGPLANT</u> FLATBREAD SERVED WITH ROASTED EGGPLANT WITH MUSHROOMS OLIVES AND HUMMUS</p> <p><u>SHORT RIBS</u> BONELESS BEEF SHORT RIBS SLOW COOKED AND SERVED IN ITS OWN DELECTABLE GRAVY</p> <p><u>CATCH OF THE DAY *</u> GRILLED 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>CHEF'S SPECIAL</u> LAMB OSO BUCCO BRAISED IN TOMATO BROTH WITH FENNEL AND CARROTS</p> <p><u>DIABLO SHRIMP</u> JUMBO SHRIMP SAUTEED WITH GARLIC AND SHALLOTS IN A ZESTY PAPRIKA SAUCE</p> <p><u>BLUE ZONES INSPIRED MUSHROOM GOULASH</u> GOULASH LOADED WITH MARINARA, BABY PORTABELLA MUSHROOMS, AND ONIONS</p> <p><u>PRIME RIB*</u> SLOW ROASTED PRIME RIB OF BEEF SERVED WITH AU JUS</p> <p><u>CATCH OF THE DAY</u> BAKED HADDOCK SERVED WITH FRESH LEMON WEDGES AND TARTAR</p> <p><u>SOUP DU JOUR:</u> FRENCH ONION</p> <p>SALAD: SHRIMP CAESAR SIDES: GARLIC CHEDDAR MASHED POTATOES, RICE PILAF*, WILTED SPINACH*, FRESH VEGETABLE BLEND</p>

Please Email orders to arbortracekitchen@gmail.com or Call 591-4851 between 1pm and 4pm

Dining room is open for reservations Please Call 438-4668 between 12 noon to 3pm daily. Dinner seating is 5:30 pm until 7pm