

THE COLONNADE ROOM

Reservations Required

MONDAY, SEPTEMBER 14, 2020	TUESDAY, SEPTEMBER 15, 2020	WEDNESDAY, SEPTEMBER 16, 2020
<p><u>ROAST TURKEY*</u> SLICES OF WHITE AND DARK ROAST TURKEY SERVED OVER TRADITIONAL STUFFING AND TOPPED WITH TURKEY GRAVY</p> <p><u>CIOPPINO</u> SUCCULENT SEA SCALLOPS, CRAB, MUSSELS, SHRIMP, AND CLAMS ON A BED OF ANGEL HAIR PASTA WITH TOMATO SEAFOOD BROTH</p> <p><u>PORTABELLA PIZZA</u> PERSONAL 7-INCH PIZZA COVERED WITH SLICED PORTABELLA, SAUCE AND CHEESE</p> <p><u>CHEF'S SPECIAL</u> FRENCH DIP SANDWICH SERVED ON A FRENCH ROLL WITH MUSTARD POTATO SALAD AND FRESH FRUIT</p> <p><u>CATCH OF THE DAY</u> BAKED SALMON WITH CAPERS AND BUTTER</p> <p>SOUP DU JOUR: VEGETABLE BEEF SALAD: TOSSED GARDEN SIDES: HOMESTYLE MASHED POTATOES*, TRADITIONAL STUFFING, PARSLIED CARROTS OR GREEN BEANS*</p>	<p><u>MARINATED RACK OF LAMB</u> RACK OF LAMB MARINATED WITH RED WINE AND ROSEMARY PREPARED TO YOUR TASTE SERVED WITH MINT JELLY</p> <p><u>TRADITIONAL SHRIMP SCAMPI</u> PLUMP TIGER SHRIMP IN A GARLIC LEMON BUTTER SCAMPI SAUCE SERVED OVER LINGUINI</p> <p><u>ROASTED TOMATO & ARTICHOKE PESTO PASTA</u> WALNUTS, KALE, BASIL, ARTICHOKE HEARTS, GARLIC, TOMATO, MUSHROOMS AND PENNE SERVED IN A PESTO SAUCE</p> <p><u>CHEF'S SPECIAL</u> VEAL BRACIOLE SERVED WITH LINGUINI AND ASPARAGUS</p> <p><u>CATCH OF THE DAY</u> PAN BROILED LANE SNAPPER WITH FRESH LIME AND PARSLEY</p> <p>SOUP DU JOUR: CHICKEN AND WILD RICE SALAD: ARTICHOKE SALAD SIDES: BUTTERED LINGUINI, YUKON GOLD*, ASPARAGUS*, CAULIFLOWER AU GRATIN</p>	<p><u>FILET MIGNON*</u> GRILLED BEEF TENDERLOIN STEAK COOKED TO YOUR TASTE AND SERVED WITH BÉARNAISE SAUCE ON THE SIDE</p> <p><u>GENERAL TSO'S CHICKEN</u> DARK MEAT CHICKEN PIECES LIGHTLY BATTERED AND TOSSED IN ZESTY SWEET SOY GLAZE SERVED OVER JASMINE RICE</p> <p><u>BLUE ZONES INSPIRED FULLY LOADED POTATO SKINS</u> FILLED WITH VEGAN CHILI BEANS, CASHEW SOUR CREAM AND AVOCADO-PEA GUACAMOLE</p> <p><u>CHEF'S SPECIAL</u> HOT TURKEY BISTRO SANDWICH WITH CRANBERRY AIOLI SERVED WITH BROCCOLI SLAW AND KETTLE POTATO CHIPS</p> <p><u>CATCH OF THE DAY</u> FRESH SALMON BAKED AND SERVED WITH SAUTÉED MUSHROOMS</p> <p>SOUP DU JOUR: ITALIAN SAUSAGE AND TORTELLINI SALAD: GREEN GODDESS SIDES: JASMINE RICE*, CREAMY POLENTA, SUGAR PEAS*, PAN FRIED ZUCCHINI WITH PESTO</p>
THURSDAY, SEPTEMBER 17, 2020	FRIDAY, SEPTEMBER 18, 2020	SATURDAY, SEPTEMBER 19, 2020
<p><u>GRILLED HAM STEAK*</u> HICKORY SMOKED PIT HAM STEAK GRILLED AND ACCOMPANIED WITH A SWEET CHERRY SAUCE</p> <p><u>CHICKEN CACCIATORE</u> BRAISED DARK MEAT CHICKEN, ONIONS AND GARLIC IN A RICH MARINARA OVER ANGEL HAIR</p> <p><u>BLUE ZONES INSPIRED BARLEY STUFFED TOMATO</u> SWEET RIPE TOMATO FILLED WITH FENNEL, ONION, ARTICHOKE HEART, BARLEY AND PECORINO SEASONED WITH FRESH THYME AND OLIVE OIL</p> <p><u>CHEF'S SPECIAL</u> BABY BACK RIBS WITH MEMPHIS SAUCE, BROCCOLI, MACARONI AND CHEESE</p> <p><u>CATCH OF THE DAY</u> FRESH HALIBUT BAKED AND TOPPED WITH A FRESH MANGO SALSA</p> <p>SOUP DU JOUR: SPLIT PEA AND HAM SALAD: SMOKED SALMON SALAD SIDES: PEROGIES, MASHED POTATOES*, ESCALLOPED APPLES, GREEN PEAS *</p>	<p><u>SHORT RIBS</u> BONELESS BEEF SHORT RIBS SLOW COOKED AND SERVED IN ITS OWN DELECTABLE GRAVY</p> <p><u>GRILLED PORK RIB CHOP</u> SEASONED PORK RIB CHOP GRILLED THEN TOPPED WITH RICH DEMI-GLAZE</p> <p><u>BLUE ZONES INSPIRED MUSHROOM AND KALE STIR FRY</u> KALE, GARLIC, SWEET PEPPERS, ASSORTED MUSHROOMS, SWEET ONIONS EXCELLENT OVER BROWN RICE</p> <p><u>CHEF'S SPECIAL</u> GRILLED CHICKEN CLUB SANDWICH WITH ONION RINGS AND TROPICAL FRUIT SALAD</p> <p><u>CATCH OF THE DAY *</u> GRILLED SALMON WITH GARLIC PARSLEY BUTTER</p> <p>SOUP DU JOUR: SHRIMP BISQUE SALAD: ITALIAN CHOPPED SIDES: BROWN RICE, BAKED SWEET POTATOES*, BRUSSEL SPROUTS*, ROASTED GLAZED BEETS</p>	<p><u>PRIME RIB*</u> SLOW ROASTED PRIME RIB OF BEEF SERVED WITH AU JUS</p> <p><u>GARLIC BLACKENED BLEU CHICKEN</u> BONELESS BREAST OF CHICKEN BLACKENED THEN TOPPED WITH SLIVERED ROASTED GARLIC AND CREAMY BLEU CHEESE</p> <p><u>BLUE ZONES INSPIRED GRILLED PORTOBELLO STEAK</u> LARGE PORTOBELLO MUSHROOM MARINATED AND GRILLED WITH FRESH TOMATO AND HERBS</p> <p><u>CHEF'S SPECIAL</u> HOT ITALIAN SANDWICH WITH SALAMI, HAM, CAPICOLA AND PROVOLONE ON A ITALIAN ROLL SERVED WITH PICKLED VEGETABLES AND FRUIT</p> <p><u>CATCH OF THE DAY</u> GRILLED TUNA WITH SWEET SESAME GLAZE SOUP DU JOUR: WILD MUSHROOM SALAD: SHRIMP CAESAR SIDES: MACARONI AND CHEESE, BAKED POTATO*, BROCCOLI*, ROMANO SQUASH MEDLEY</p>

Week 1: All meals come with all sides Please Email orders to arbortracekitchen@gmail.com or Call 591-4851 between 1pm and 4:30pm
DELIVERY ONLY no added charge for this service