

THE COLONNADE ROOM

Reservations Required

MONDAY	TUESDAY	WEDNESDAY
<p><u>CHEF'S SPECIAL</u> BURATTA CHEESE RAVIOLI WITH ITALIAN MEATBALLS & MARINARA</p> <p><u>OLD FASHION MEATLOAF</u> SEASONED GROUND BEEF WITH ONIONS, BREADCRUMBS, AND KETCHUP</p> <p><u>BLUE ZONES INSPIRED TOFU STIR FRY</u> A SAVORY DISH FULL OF EDAMAME, CRISPY TOFU, GARLIC, PEPPERS, MUSHROOMS AND STIR FRY SAUCE</p> <p><u>ROAST TURKEY</u> JUICY SLICES OF WHITE AND DARK ROAST TURKEY SERVED OVER TRADITIONAL STUFFING WITH TURKEY GRAVY & CRANBERRY SAUCE</p> <p><u>CATCH OF THE DAY</u> LIGHTLY BLACKENED SWORDFISH WITH GRILLED PINEAPPLE LIME RELISH</p> <p>SOUP DU JOUR: VEGETABLE BEEF</p> <p>SALAD: TOSSED GARDEN SIDES: MASHED POTATOES, BROWN RICE PILAF, GREEN BEANS, ROASTED ACORN SQUASH</p>	<p><u>CHEF'S SPECIAL</u> LIGHTLY BLACKENED CHICKEN ALFREDO, BROCCOLI, PARMESAN</p> <p><u>HORSERADISH SALMON</u> LIGHTLY BREADED IN HORSE RADISH & PANKO, SAUTEED CRISPY WITH HONEY MUSTARD AIOLI</p> <p><u>BLUE ZONES INSPIRED VEGETARIAN RED BEANS AND RICE</u> A DELICIOUS BLEND OF PEPPERS, ONIONS, TOMATO, PLANT BASED SAUSAGE & RED BEANS OVER BROWN RICE</p> <p><u>RACK OF LAMB</u> MARINATED AND ROASTED RACK OF LAMB WITH CABERNET DEMI & A SIDE OF MINT JELLY</p> <p><u>CATCH OF THE DAY</u> BEER BATTERED FLOUNDER WITH A LEMON DILL AIOLI</p> <p>SOUP DU JOUR: ASPARAGUS BISQUE SALAD: PEACHES AND COTTAGE CHEESE SIDES: ROSEMARY ROASTED POTATO, PENNE PASTA, ROASTED BROCCOLI, SUCCOTASH</p>	<p><u>CHEF'S SPECIAL</u> SAUTEED ALMOND GROUPER WITH LIME CILANTRO AIOLI</p> <p><u>CHICKEN ALA KING</u> CHUNKS OF ALL WHITE MEAT CHICKEN SIMMERED WITH SWEET BELL PEPPERS, ONIONS & WILD MUSHROOMS</p> <p><u>BLUE ZONES INSPIRED GRILLED VEGETABLE QUESADILLA</u> GRILLED PORTOBELLA, ASPARAGUS, ONION, SLICED TOMATO & JACK CHEESE WITH SOUR CREAM, SALSA & GUACAMOLE</p> <p><u>GRILLED 7 OZ. ANGUS BEEF TENDERLOIN STEAK</u> ROSEMARY DEMI-GLACE</p> <p><u>CATCH OF THE DAY</u> PAN SEARED NORTH ATLANTIC SALMON WITH ROASTED FENNEL PUREE</p> <p>SOUP DU JOUR: ITALIAN MINSTRONE SALAD: GREEK SALAD SIDES: WILD RICE PILAF, STEAMED ASPARAGUS, POTATO AU GRATIN, GARDEN PEAS & PEARL ONIONS</p>
THURSDAY	FRIDAY	SATURDAY
<p><u>CHEF'S SPECIAL</u> MONGOLIAN BEEF WITH SWEET SOY GLAZE, SNIPPED GREEN ONIONS, GARLIC</p> <p><u>PORK SCHNITZEL</u> BREADED PORK CUTLET WITH A LEMON CREAM SAUCE & CRISPY CAPERS</p> <p><u>BLUE ZONES INSPIRED GRILLED EGGPLANT PIPERADE</u> GRILLED EGGPLANT TOPPED WITH STEWED PEPPERS AND ONIONS</p> <p><u>GRILLED NY STEAK</u> TENDER STRIP LOIN STEAK GRILLED TO YOUR LIKING AND SERVED WITH CARAMELIZED MUSHROOM DEMI</p> <p><u>CATCH OF THE DAY</u> SAUTEED SHRIMP & GRITS SOUTH CAROLINA CLASSIC DISH OF SAUTEED SHRIMP, SWEET BELL PEPPERS, SHALLOTS & PANCETTA WITH STONE GROUND ORGANIC CHEESE GRITS</p> <p>SOUP DU JOUR: CHICKEN & BARLEY SALAD: KALE SLAW SIDES: JASMINE RICE, ORGANIC CHEESE GRITS, SWISS CHARD, CAULIFLOWER</p>	<p><u>CHEFS SPECIAL</u> CRAB STUFFED BROILED GROUPER WHITE WINE, LEMON & HERBS</p> <p><u>BRAISED SHORT RIBS</u> ANGUS SHORT RIB WITH TRADITIONAL GRAVY</p> <p><u>SAUTEED CHICKEN MADEIRA</u> TENDER ALL WHITE MEAT CHICKEN SCALLOPINI WITH SUN DRIED TOMATO MUSHROOM MADEIRA SAUCE</p> <p><u>BLUE ZONES INSPIRED HEARTY VEGETABLE CHILI</u> SAUTEED PEPPERS, ONIONS, CORN, CILANTRO, BEAN TRIO</p> <p><u>CATCH OF THE DAY</u> SAUTEED SALMON WITH TOMATO-BASIL VINAIGRETTE</p> <p>SOUP DU JOUR: MANHATTAN CLAM CHOWDER SALAD: APPLE AND BLEU CHEESE SALAD SIDES: BAKED POTATO, YELLOW RICE PILAF, FRIED OKRA, HONEY GLAZED BABY CARROTS</p>	<p><u>CHEFS SPECIAL</u> CREOLE SHRIMP LIGHTLY BLACKENED IN A CREOLE SAUCE</p> <p><u>BRAISED CHICKEN CURRY</u> LEMONGRASS, GINGER, COCONUT MILK, GARLIC & CURRY</p> <p><u>SLOW ROASTED PRIME RIB</u> SERVED WITH AU JUS & HORSE RADISH SAUCE</p> <p><u>BLUE ZONES INSPIRED VEGETABLE LASAGNA</u> FRESH PASTA LAYERED WITH BECHAMEL SAUCE, ROMANO CHEESE & ROASTED VEGETABLES TOPPED WITH MARINARA</p> <p><u>CATCH OF THE DAY</u> MACADAMIA NUT CRUSTED MAHI WITH GRILLED PINEAPPLE LIME SALSA</p> <p>SOUP DU JOUR: TURKEY NOODLE</p> <p>SALAD: ITALIAN CHOPPED SALAD SIDES: WHIPPED POTATOES, BUTTON MUSHROOMS IN GARLIC SAUCE, STEAMED BASMATI RICE, ASPARAGUS</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

Men's Jackets are mandatory on Saturdays, Sundays, Holidays and Management Cocktail Parties Beginning Oct. 1, 2022