



Holiday Menu Options

All Menus come with fresh dinner rolls served with herb compound butter
(Choice of 2 Menu Items)

Silver Menu

Thick Cut Pork Chops

Thick cut pork chop, grilled and served with a dried fruit chutney and red wine reduction

Sautéed Airline Chicken Breast

Seasoned with salt and pepper and served with a with a Provençal sauce

Pot Roast

Chuck roast, served with carrots, onions, celery and braising liquid.

Whipped Russet Potatoes

Green beans sautéed with shallots and garlic chips

Gold Menu

Braised Short Ribs

Braised to perfection in spicy tomato and fennel jus, served with a classic gremolata

Stuffed Airline Breast

Rocky Jr. Airline breast stuffed with mozzarella cheese, prosciutto, garlic, fresh basil, and served with Provençal sauce

N.Y. Strip

Prime N.Y. Strip steak served with roasted cipollini onion and a red wine demi-glace

Roasted Garlic Whipped Potatoes

Confit garlic folded into a whipped russet potato puree

Roasted Root Veggies

Baby carrots, parsnips, celery root, roasted and tossed with fresh chives, chervil, parsley, and tarragon

Platinum Menu

Pan Roasted Halibut

Served with a classic beurre blanc, garnished with fresh chive and pomegranate gastrique

Pork Tenderloin

Brined ABF Coleman natural pork tenderloin, with a roasted pork demi-glace

Beef Tenderloin

Whole tenderloin seared and coated in Dijon mustard, herbs de Provence and served with a red wine demi-glace

Winter Whipped Squash Puree

Assorted Roasted Veggies

Baby carrots, parsnips, celery root, roasted and tossed with fresh chives, chervil, parsley, and tarragon