

# Plated Dinners

Plated dinners include a salad, starch, vegetable, guest choice of main. Tax, labor, or service fee not included. All items below are GF.

## Standard and Vegetarian Mains

- Pan Roasted Chicken Breast** garlic and herb jus
- Blackened Chicken** smoked tomato cream sauce
- Grilled Chicken Breast** chimichurri
- Chicken Picatta** pan roasted chicken breast with lemon caper sauce
- Lemon Rosemary Grilled Chicken** herb oil
- Seared Pork Chop** bacon and bourbon jus
- Charred Cauliflower Steak** chimichurri (Spring, Fall, Winter)
- Smoked Carrots** slow smoked rainbow carrots, sherry vinegar glaze, dukkah (Spring, Fall, Winter)
- Stuffed Acorn Squash** kale, smoked onions, pecans, maple sherry reduction (Fall and Winter)
- Butternut Squash Steak** roasted mushrooms, lemon brown butter vinaigrette (Fall and Winter)
- Ratatouille** stewed tomatoes, summer squash, eggplant, peppers, onions and basil (Summer)
- Feta Stuffed Summer Squash** herb marinated and grilled, topped with giardiniera (Summer)
- Grilled Tofu Steak** black garlic and miso sauce (All year)

## Premium Mains

- Pork Osso Buco** braised pork collar with red wine, herbs, and mirepoix sauce
- Rosemary Grilled Salmon** balsamic reduction
- Blackened Salmon** smoked tomato cream sauce
- Seared Salmon** miso and citrus glaze
- Grilled Sirloin Filet** roasted garlic butter or chimichurri
- Braised Beef Short Ribs** red wine and rosemary demi-glace
- Filet Mignon** bordelaise sauce +\$6

Combination Plates available upon request

## Starches

- Garlic Whipped Potatoes**
- Buttered Rice Pilaf**
- Mediterranean Orzo Salad** (contains gluten)
- Rosemary Fingerling Potatoes**
- Maple Sweet Potato Mash**

## Vegetables

- Roasted Vegetable Medley**
- Roasted Carrots**
- Grilled Summer Squash and Peppers**
- Buttered Green Beans with julienne onion**
- Steamed Broccoli**

