

# Plated Entrée Selections

## BEEF ENTRÉES

*All sauces and butters for steaks can be customized.*

**Braised Beef Short Rib**  
merlot demi glaze

**\$36**

**Spinach & Gorgonzola Stuffed Sirloin**  
caramelized onion shallot demi glaze

**\$36**

**Oven Roasted Prime Rib**  
chive butter

**\$39**

**Seared Twin Medallion Steaks**  
peppercorn cream sauce

**\$37**

**Grilled Rib Eye**  
horseradish aioli

**\$37**

**Grilled Filet of Beef**  
bearnaise sauce

**\$39**

## CHICKEN ENTRÉES

**Seared Chicken Breast**  
lemon thyme buerre blanc sauce

**\$33**

**Roasted Chicken Breast**  
white wine cream sauce

**\$33**

**Roasted Airline Chicken Breast**  
artichoke, olives and white wine jus

**\$33**

**Stuffed Chicken Florentine**  
charred tomato coulis

**\$33**

**Caprese Chicken**  
basil olive oil

**\$33**

**Chicken Saltimbocca**  
stuffed with a fontina cheese and prosciutto

**\$33**

**Fennel and Lemon Chicken Breast**  
fennel and lemon sauce

**\$33**

# Plated Entrée Selections

## FISH ENTRÉES

**Pan Seared Sea Bass**  
lemon caper sauce

**Grilled Salmon**  
honey chive oil

**Sesame Crusted Tuna**  
sweet ginger soy glaze

**Herb Crusted Cod**  
lemon cream drizzle

**Grilled Mahi Mahi**  
mango salsa

**Grilled Swordfish**  
fresh olive tapenade

**Pan Roasted Trout**  
roasted red pepper aioli

## VEGETARIAN ENTRÉES

**\$33 Wild Mushroom Ravioli** **\$24**  
charred cherry tomatoes, spring peas, fresh basil and asiago, tossed in a sage butter sauce

**\$33 Grilled Vegetable Wellington** **\$24**  
roasted thyme sauce

**MP Beet Napoleon** **\$24**  
goat cheese, grapefruit segments, baby arugula and beet reduction

**\$32 Tomato Braised Eggplant** **\$24**  
portabella mushroom couscous and spicy braised kale

**\$35 Aglio y Olio Tagliatellei** **\$24**  
summer roasted vegetables

**\$33 Roasted Butternut Squash** **\$24**  
lentils and spring vegetables drizzled with sweet pea puree

**Cavatappi Pasta** **\$24**  
blistered cherry tomatoes, charred zucchini, roasted artichokes in a butter parmesan and cracked pepper sauce

**Portabella Mushroom Stack** **\$24**  
squash, zucchini, asparagus and roasted red peppers

**Butternut Squash Ravioli** **\$24**  
sundried tomatoes and a burned butter sauce

# Plated Entrée Accompaniments

## CHOOSE ONE SALAD

### Burrata

shaved prosciutto, micro greens, pistachio crumble and balsamic drizzle

### Cobb Salad

chicken, bacon, tomatoes, onion, blue cheese crumbles, avocado with a green goddess dressing

### Greek Salad

romaine lettuce with marinated cucumbers, black olives, sun dried tomatoes, feta and greek herb vinaigrette

### Iceberg Wedge Salad

bacon, blue cheese crumbles, grape tomatoes with a blue cheese dressing

### Mixed Green Salad

poached pears, gorgonzola, candied walnuts with a raspberry vinaigrette

### Mixed Green Salad 2

pickled onion, kalamata olives, cherry tomatoes, goat cheese with a lemon dill vinaigrette

### Shaved Brussel Sprouts

bed of baby greens with charred radicchio, pine nuts, parmesan and a lemon vinaigrette

### Spinach Salad

strawberries, blueberries, feta, candied walnuts served with raspberry vinaigrette

## CHOOSE ONE STARCH

Chive Whipped Potatoes

Duchess Potato

Garlic Roasted Tri-Colored Fingerling Potatoes

Lemon Jasmine Rice

Mushroom Risotto

Parmesan Polenta

Parmesan Potato

Parmesan Risotto

Parsnip Mash

Roasted Garlic Risotto

Roasted Parmesan Potato

Sweet Potato Puree

Sundried Tomato Risotto

Truffled Mashed Potatoes

Truffle Risotto

Warm Roasted Fingerling Potato Salad

White Cheddar Polenta

Wild Rice Pilaf

## CHOOSE ONE VEGETABLE

Charred Broccoli

Crispy Carrots

Crispy Asparagus

Garlic Roasted Green Beans

Grilled Vegetable Medley

Heirloom Carrots

Honey Glazed Carrots

Lemon Scented Asparagus

Maple Glaze Acorn Squash

Parmesan Roasted Asparagus

Roasted Zucchini

Tri-Colored Roasted Cauliflower

Wilted Spinach