

~ Dinner Entrees ~

<i>Milano Chicken Breast</i>	29
<i>Chicken Breast Topped with Sliced Marinated Portobello Mushrooms and Mozzarella Cheese with Roma Tomato and Basil Risotto, Balsamic Glace and Basil Oil</i>	
<i>Chicken Roulade</i>	27
<i>Chicken Breast Stuffed with Spinach, Goat Cheese, Roasted Red and Yellow Peppers and Toasted Pine Nuts with Olive Oil Crushed Red Potatoes and Sweet Balsamic</i>	
<i>"A Southern Chicken"</i>	28
<i>Thyme roasted Airline Chicken Breast with Peach and Vidalia Onion Salsa, Mashed Purple Peruvian Potato with Chives and Fire Roasted corn</i>	
<i>Caribbean Jerk Chicken</i>	28
<i>Jerked Airline Chicken Breast, with Black Beans, Tomato Rice and Smashed Yams, with Papaya and Mango Salsa</i>	
<i>Korean Sweet Soy Glazed Atlantic Salmon</i>	34
<i>With Stir-fried Baby Bok Choy, Fried Jasmine Rice Cakes, Tempura Fried Scallions and Sweet Chili Sauce</i>	
<i>Herb & Panko Crusted Red Grouper</i>	35
<i>Japanese Bread Crumb and Herb Crusted Gulf Red Grouper with Parsley Infused Yukon Gold Mashed Potatoes, Marinated and Grilled Asparagus, and Port Butter Sauce</i>	
<i>Ginger Scented Steamed Sea Bass</i>	42
<i>Japanese Emperors Rice, Hot and Sour Cabbage and Sesame Oil Vinaigrette</i>	
<i>Roast Pork Loin "Filet"</i>	33
<i>Center Cut Pork Filet over Bourbon Scented Sweet Potato, Melted Bitter Greens, Grilled Red Onion and Homemade Barbecue Sauce</i>	
<i>Bone-in Veal Chop</i>	42
<i>Marinated Grilled Provini Veal Chop with Gorgonzola Infused Polenta Cake, Cherry Tomato "Salad" and Sweet Onion, Olive-and Caper Relish</i>	
<i>Beef Tenderloin Napoleon</i>	40
<i>Tournedos of Beef Tenderloin Layered with 12 Hour Portabella Mushrooms, Port Infused Mashed Potatoes, Haricot Vert, Baby Carrot, Fried Leeks and a Port Demi-glace</i>	
<i>Steak & Potatoes</i>	40
<i>Grilled Beef Tenderloin or Ribeye over Ethereal Idaho Potato Puree with Burgundy Veal Glace and Roasted Red Onion Confetti</i>	
<i>Beef Tenderloin</i>	42
<i>Tenderloin of Beef with Maytag Blue Cheese, Apple and Bacon Crust Served with Merlot Glaze and Mashed Peruvian Potatoes with Horseradish</i>	

Combination Entrees & Personalized Chef's Menu upon Request

*Please Select a Salad and Dessert with your Entrée. *All entrees served with Rolls, Butter, Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas.
Please apply All Applicable Tax and Service Charges