

BBQ PULLED PORK

tender smoked shoulder simmered in a sweet-tangy bbq sauce

GF

FRIED CHICKEN

marinated chicken breast breaded, fried and served alongside
grandma's sunday gravy

GF

SLOW SMOKED PIT HAM

sweet smoked pit ham served with our peach- walnut conserve

GF

BEEF STROGANOFF

tender pieces of roasted beef simmered in veal stock with
mushrooms, fresh herbs and sour cream served alongside
buttered basmati rice **GF**

CARROT MOUSSE

this all-time favorite comes to you again by popular demand

HARICOTS VERTS

sweet, tender baby green beans sauteed with slow roasted garlic

GF

MASHED POTATOES

our very creamy signature mashed potatoes with sweet roasted
garlic **GF**

ZITI RIGATE FLORENTINE

ziti pasta tossed with fresh spinach, mushrooms, sweet cream
and imported cheese.

POLENTA

prepared with herbs, cream cheese, and imported cheeses
finished with a roasted red pepper coulis and sour cream **GF**

MIXED FRESH FRUIT

cubed sweet honeydew, cantaloupe and pineapple **GF**

TOSSED SALAD

fresh crisp romaine lettuce tossed in our house made buttermilk
dressing topped with sweet red onions and grape tomatoes **GF**

ASSORTED FRESH BAKED BREADS

our entire menu is prepared in-house, from scratch,
using only the highest quality ingredients