

OUR ENTIRE MENU IS PREPARED FROM SCRATCH, IN HOUSE, WITH LOCALLY SOURCED INGREDIENTS.

# Entrees

on the buffet

served tableside

**CRISP SEASONAL GREENS**

mixed green salad with choice of creamy buttermilk dressing,  
poppyseed vinaigrette or basil parmesan dressing

entrée

**GRILLED STEAK**

marinated then grilled, served  
alongside a mushroom demi-glaze

**DEEP FRIED BASA**

marinated in seasoned buttermilk,  
served alongside a fresh dill aioli

**FRIED CHICKEN**

buttermilk herb marinated chicken  
breaded then fried served with a fresh  
chive and herbed cream sauce

**BAKED WHITE CHEDDAR  
MAC N CHEESE**

tender pasta in a light blend of white  
cheddar and parmesan cheese

featured

A TASTE OF  
**CHICKEN & WAFFLES**

waffle breaded bite sized morsels of  
tender fried chicken tossed in a sweet &  
savory buttery glaze with crunchy-  
candied pecans

**SLOW SMOKED PORK**

tender marinated,slow smoked pork  
served with a sweet-savory bbq sauce

**STEAMED FRESH BROCCOLI**

lightly seasoned and tossed with  
sweet cream butter

**ROASTED VEGETABLE MEDLEY**

roasted zucchini and tri-color sweet  
bell peppers, grape tomatoes, and  
fresh herbs

**POLENTA**

prepared with herbs, cream  
cheese, and imported cheeses  
topped with a roasted sweet  
bell pepper coulis

**BROWN SUGAR BABY  
CARROTS**

fresh from the garden carrots  
with sweet onions, tossed with  
a hint of fresh ginger and a  
brown sugar glaze

**MASHED POTATOES**

our very creamy signature  
mashed potatoes with sweet  
roasted garlic.

GLUTEN FREE & COMMON FOOD ALLERGY MENUS AVAILABLE UPON REQUEST—