

### **Gourmet Hot Entrees**

#### **Chicken Entrees**

Chicken Francaise with Rice Pilaf and a Fresh Seasonal Vegetable \$12.00

Pecan Crusted Chicken Breast with a Basil Brown Butter, Potatoes and Fresh Vegetable \$13.75

Marinated Grilled Chicken Breast with a Fresh Tropical Fruit Salsa over Rice and Vegetables \$11.00

Classic Italian Style Chicken Parmesan over Linguini tossed with a Fresh Pomodoro Sauce \$12.75

Spicy Blackened Chicken Breast served with a Fresh Tropical Fruit Salsa, Rice and Veg \$12.75

Chicken Provençale with Garlic, Capers, Olives and Tomato with Spinach and Feta Orzo \$13.75



#### **Beef and Pork Entrees**

Marinated Grilled Center Cut Garlic Pork Chops with Roasted Potato and a Fresh Vegetable \$12.75 Southern Style Pulled BBQ Pork served with a Three Cheese Macaroni and Cheese \$13.50 \$12.50 Italian Sausage and Peppers with Linguine BBQ Center Cut Pork Chop drizzled with a Chipotle Glaze with The Roasted Potato Salad \$13.50 **Vegetarian Entrees** Italian Style Eggplant Parmigiana served over Linguine with a Fresh Pomodoro Sauce \$11.50 Eggplant Rollatini served over Linguine with a Fresh Pomodoro Sauce \$12.50 Portobello Mushroom Stuffed with Spinach, Roasted Peppers and Mozzarella \$12.00



## **Gourmet Pasta Entrees**

Penne a' la Vodka tossed with Reggiano Parmigiano	\$11.00
Penne a' la Vodka tossed with Reggiano Parmigiano Marinated Grilled Chicken	\$13.50
Penne a' la Vodka tossed with Reggiano Parmigiano Marinated Grilled Shrimp (6)	\$16.50
Cavatelli and Fresh Broccoli Flowerets in a Roasted Garlic Broth	\$11.00
Homemade Baked Ziti tossed with Italian Sausage	\$12.00
Baked Three Cheese Macaroni and Cheese	\$10.50



# **Gourmet Seafood Entrees**

Jumbo Shrimp Scampi over Linguini (6)	\$16.00
Seared Asian Salmon with a Ginger Sesame Glaze, Seasoned Rice and a Fresh Vegetable	\$16.00
Pan-Seared Flounder with a Citrus and Mint Compound Butter, Potato and Vegetables	\$16.50
Filet of Salmon with a Honey Sriracha Glaze, Red Bliss Potatoes and Fresh Vegetables	\$16.75
Spicy Blackened Tilapia served over Rice and Fresh Vegetables / Fresh Tropical Fruit Salsa	\$14.00
Cajun Style Salmon served with a Fresh Avoca Tomato Relish, Rice and a Vegetable	do \$16.75