

Dinner Menu

Bourbon Pecan Chicken

A free range chicken stuffed with Brie cheese and breaded with pecan flour, then baked and topped with a Old Forester bourbon sauce

\$22.95

Breast of Duck Hoisin

A lightly seasoned breast of duck baked then topped with hoisin sauce

\$23.95

Pasta Cantonese Noodles

Prosciutto and chicken breast sautéed with carrots, bell peppers and red onions, tossed with a spicy tomato cream sauce and bowtie pasta

\$17.95

Spicy Cantonese Noodles

*A very spicy dish with assorted veggies and chicken breast sauteed in sesame oil with a Thai chili sauce, hoisin, and egg
substitutue shrimp or beef \$5.00*

\$18.95

Vegetarian Napoleon Stack

Eggplant Parmesan, pesto marinated portabella, fresh Mozzarella and cappanata garnished with cherry

\$18.95

Beef Tenderloin Boursin

Bacon wrapped beef tenderloin medallions on a bed of onion jam with a boursin cream sauce

\$27.95

Bone-In Ribeye

A twenty ounce bone-in ribeye with chipolini onions and Maitre de butter

\$35.95

Black and Blue Strip

A New York strip stuffed with a mixture of Maytag blue cheese and wild mushrooms, dusted with blackened seasonings, grilled and drizzled with bourbon butter

\$33.95

Veal Chop Limone

A large veal chop breaded with a lemon and herb crust

\$34.95

Rack of Lamb

New Zealand lamb lightly peppered with mint sauce natural

\$31.95

Pork Chop Calvados

A frenched pork chop grilled and topped with an apple brandy demi glaze

\$23.95

Crispy Fish with Hot Sweet Chili

A long time house specialty. Tender white fish sautéed in sesame oil until crisy then smothered with bell peppers and red onions in an oriental Hot sweet chili sauce

\$21.95