

### Entrees

## Chicken

~Organic Chicken Breast tossed in a lemon thyme butter sauce
~Organic Chicken "Chasseur" served with mushrooms, tomatoes,
shallots served with a white wine cream sauce
~Organic Chicken Francaise served, capers, olives and tomatoes
~Organic Chicken breast stuffed with garlic, shallots and feta
Organic Chicken topped with mango salsa

## Beef

# ~NY Strip

### Lamb

~Lamb Chop with a chimichurri sauce ~Lamb Gyros served with homemade Tzatziki sauce ~Roasted Lamb Shank

#### Pork

~Pork Tenderloin stuffed with garlic, spinach and feta cheese served with a parmesan cream sauce

~Pan Seared Pork Chop

### Duck

Pan Seared Duck Breast

## Seafood

~ Steamed Lobster

~Mediterranean Wild Flounder with capers, tomatoes, zucchini, squash, cilantro and olives

~Ahi Tuna

~Wild Alaskan Salmon

~Wild Shrimp served with cheesy polenta and spanish chorizo sauce
~Snapper served with a homemade artichoke Ravioli and a
ginger emulsion sauce

### ~Roasted Bronzini

~Pan Seared Scallops over risotto drizzled with truffle oil ~Pan Seared Cod stuffed with Pesto Bread Crumbs

~Halibut

~Dover Sole

~Low Country Boil

# Vegetarian

# Family Sides

~Lobster Macaroni and cheese

~Macaroni and Cheese

~Sauteed green beans and garlic

~Roasted potatoes

~Pesto stuffed tomatoes

~Roasted Root Vegetables

~Roasted Spaghetti Squash

~Twice Baked Potato

~Mashed Potato

~Au Gratin potato

~Vegetable Galette

~Organic brown rice

~Purple Cabbage slaw

~Baked Beans

~Potato Salad

~Dinner Rolls with butter