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MEDITERRANEAN FLAVORS

HERB CRUSTED AIRLINE CHICKEN BREASTS
Herbs de Provence and peach chutney

MEDITERRANEAN COUS COUS
Cranberries, almonds, green onions and curry

TABOULEH SALAD
Fresh parsley, bulgur, bell peppers, onions, cucumbers and balsamic vinaigrette

BABA GHANOUSH
Roasted eggplant hummus and grilled pita bread

GREEK OLIVE SALAD
Assorted olives and basil vinaigrette

CARVERS STATION

GARLIC ROSEMARY CRUSTED NEW YORK STRIP LOIN
Cabernet jus and horseradish cream

PARMESAN MASHED POTATOES
Whipped red bliss potatoes and Parmesan cheese

BLISTERED GREEN TOP CARROTS
Pecan brown butter

ICEBERG WEDGE SALAD
Shaved red onions, cherry tomatoes and blue cheese dressing

PACIFIC NORTHWEST FLAVORS

GRILLED SALMON FILET
Ancho chili and huckleberry reduction

SAUTEED APPLE GRATIN
Granny smith apples, braised fennel, rosemary, thyme, onions and Gruyere cheese

WILD RICE PILAF
Long grain rice and fresh herbs

SMOKED BACON SPINACH SALAD
Applewood smoked bacon, baby spinach, Parmesan cheese, fresh basil and bacon vinaigrette

TASTE OF ITALY

PORK OSSO BUCO
Braised pork shank, rosemary and merlot demi glaze

WILD MUSHROOM RISOTTO
Arborio rice, wild mushroom blend, Marsala wine and Parmesan cheese

CAESAR SALAD
Fresh romaine, Parmesan cheese, house made Focaccia croutons and Caesar dressing
ANTIPASTI
Roasted bell peppers, tomato basil salad, fresh mozzarella, salami, spinach artichoke dip, assorted flatbreads and crostini

Chefs Table 25.00

For reservations please call
801.727.2747



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