

SOUPS

IF CHOOSING SOUP OR QUICHE, PAIR WITH A SALAD FOR A COMPLETE MEAL

PORK CHILI VERDE

SLOW ROASTED SHREDDED PORK WITH A TOMATILLO AND GREEN CHILI BASE. SERVED WITH TOASTED PEPITAS AND CORN TORTILLA STRIPS

SMOKED HAM AND POTATO CORN CHOWDER

• BUTTERNUT SQUASH •

CREAMY BLEND OF ROASTED BUTTERNUT SQUASH, BAKED APPLES, CARAMELIZED ONIONS AND VEGETABLE BROTH

PULLED CHICKEN CHILI

PULLED CHICKEN, GREEN CHILIES, BLACK AND CHILI BEANS, CORN, ONIONS SLOW COOKED IN HEFEWEIZEN BEER AND MEXICAN INFUSED TOMATO SAUCE

STUFFED PEPPER SOUP

BLEND OF GROUND PORK, BEEF & VEAL, WITH DICED RED PEPPERS, WILD RICE BLEND IN A SEASONED TOMATO BASE

ITALIAN POTATO WITH TURKEY & KALE

THINLY SLICED POTATOES, GROUND ORGANIC TURKEY SAUSAGE, RED PEPPER FLAKES, ONION, AND KALE

LOADED BAKED POTATO

CREAMY POTATO SOUP WITH DICED POTATO, CHEDDAR CHEESE, CRUMBLER BACON, AND CHIVES

SALADS

• MIXED GREEN AND GRAPEFRUIT •

DRIED CRANBERRIES, GOAT CHEESE AND TOASTED ALMOND WITH CITRUS VINAIGRETTE

• CANDIED PECAN & PEAR •

CHOPPED ROMAINE WITH MIXED GREENS, POACHED PEAR SLICES, CRUMBLER GOAT CHEESE, CANDIED PECANS, AND DRIED CRANBERRIES WITH SEASONAL BALSAMIC VINAIGRETTE

• APPLE & WALNUT •

MIXED GREENS AND ARUGULA WITH DICED GREEN APPLES, WALNUTS, CRUMBLER BLEU CHEESE IN BALSAMIC VINAIGRETTE

• ITALIAN CHOPPED •

BLEND OF ARTICHOKE, CHICKPEAS, ROASTED RED PEPPERS, CUCUMBER, AND OLIVES IN A PARMESAN VINAIGRETTE SERVED OVER A BED OF CHOPPED ROMAINE

SPINACH

BABY SPINACH WITH DICED GREEN APPLES, CRUMBLER BACON, AND RED ONION IN HONEY MUSTARD VINAIGRETTE

BEET & ASPARAGUS

SPINACH ARUGULA MIX WITH RED ONION, PANCETTA, AND GORGONZOLA SERVED WITH A FIG BALSAMIC VINAIGRETTE

SANTE FE CHICKEN

ROMAINE BLACK BEAN AND CORN SALSA GRILLED CHICKEN, PICO DE GAO, CRISPY TORTILLA CHIPS CHIPOTLE RANCH

• MEDITERRANEAN •

CHOPPED ROMAINE, FETA CHEESE, CUCUMBER, TOMATO, KALAMATA OLIVES IN A GREEK VINAIGRETTE

• INDICATES VEGETARIAN •

QUICHES

• SWEET POTATO CRUST •

WITH SPINACH AND PEPPERJACK

• SPAGHETTI SQUASH CRUST •

THIS UNIQUE SPAGHETTI SQUASH CRUST IS FILLED WITH A BLEND OF MUSHROOMS AND ASPARAGUS WITH SWISS AND ROMANO CHEESES

• PORTABELLA & ASPARAGUS •

IN A PARMESAN PECORINO CHEESE BLEND

CHARD & LEEK

CARAMELIZED LEEKS, CRUMBLED BACON, AND SAUTÉED SWISS CHARD WITH GRUYERE

SPINACH & ARTICHOKE

SAUTÉED SPINACH, DICED ARTICHOKE HEARTS, AND CRUMBLED BACON WITH VERMONT WHITE CHEDDAR

• GREEK SPINACH •

SPINACH, KALAMATA OLIVES, SUN-DRIED TOMATO, CRUMBLED FETA

• SANTA FE •

DICED GREEN CHILIES, FRESH TOMATO, ROASTED CORN, AND A BLEND OF CHEDDAR AND MONTERREY JACK

CHORIZO CON QUESO

CHORIZO, BABY RED POTATO, ROASTED RED PEPPER WITH QUESO FRESCO

VEGETARIAN

MENU ITEMS BELOW ARE SERVED WITH YOUR CHOICE OF SALAD OR VEGETABLE SIDE DISH.

SWEET POTATO GNOCCHI

APPLE, SPINACH, AND BUTTERNUT SQUASH WITH TOASTED WALNUTS

THAI CURRY

RICE NOODLES TOSSED IN A MILD PEANUT CURRY SAUCE WITH BEAN SPROUTS AND TOFU

PORTABELLA RAVIOLI WITH SPINACH & PECORINO

PORTOBELLO STUFFED RAVIOLIS SAUTÉED WITH FRESH SPINACH, GARLIC AND OLIVE OIL. TOPPED WITH TOASTED PINE NUTS AND SHAVED PECORINO CHEESE

BISTRO MAC N' CHEESE

BLEND OF MOZZARELLA, NEW YORK CHEDDAR, AND GORGONZOLA

SPICY BLACK BEAN CAKES

SHREDDED SWEET POTATO, BLACK BEANS, GREEN ONION, GARLIC, JALAPENOS, AND CUMIN SERVED WITH CHILE-LIME SOUR CREAM

BLACK BEAN & GOAT CHEESE ENCHILADAS

BLACK BEANS, GOAT CHEESE, AND SPINACH WRAPPED IN TORTILLAS AND BAKED IN A GREEN CHILE SAUCE. SERVED OVER BROWN RICE

ADDICTIVE SWEET POTATO BURRITOS

PUREED SWEET POTATOES AND SEASONED BLACK BEANS, TOPPED WITH A ROASTED GREEN CHILI SAUCE AND COLBY JACK

ENTREES

THE FOLLOWING ARE SERVED WITH YOUR CHOICE OF A STARCH AND VEGETABLE OR A SALAD

ROASTED RED PEPPER CHICKEN

BREAST FILLED WITH ROASTED RED PEPPERS, MOZZARELLA AND BASIL

BACON WRAPPED CHICKEN

WITH GOUDA AND A FIG COMPOTE

CHICKEN MARSALA WITH PANCETTA

SEARED CHICKEN BREASTS TOPPED WITH A MARSALA CREAM SAUCE; SEASONED WITH GARLIC, DICED PANCETTA AND PORTABELLA MUSHROOMS

PARMESAN CRUSTED CHICKEN CUTLETS

THINLY SLICED CHICKEN BREASTS COATED WITH A GARLIC - HERB PARMESAN BREADING

SEARED CHICKEN BREAST

PAN SEARED CHICKEN BREASTS SEASONED THEN TOPPED WITH AN ASIAGO AND SUN-DRIED TOMATO CREAM SAUCE

SAVORY TURKEY TENDERLOIN

FILLED WITH BUTTERNUT SQUASH PEARS SAGE AND PECANS

TURKEY MEATLOAF

MIXTURE OF GROUND TURKEY, GREEN PEPPER AND ONION, INFUSED AND TOPPED WITH HICKORY SMOKED BARBEQUE SAUCE

ITALIAN MEATLOAF

BLEND OF GROUND BEEF, PORK AND VEAL TOPPED WITH MARINARA AND FILLED WITH A MOZZARELLA CENTER

HOME-STYLE MEATLOAF

BLEND OF GROUND BEEF, PORK AND VEAL SEASONED WITH MINCED ONION AND PARSLEY. TOPPED WITH HICKORY SMOKED BACON AND TOMATO GLAZE

STUFFED SWEET RED PEPPERS

FILLED WITH GROUND PORK VEAL BEEF AND A WILD RICE BLEND SMOTHERED IN A SEASONED TOMATO SAUCE

GORGONZOLA MEDALLIONS

PAN SEARED FILET CUTLETS SERVED WITH A CREAMY GORGONZOLA SAUCE OVER BOWTIE

STEAK TIPS IN A PORT WINE REDUCTIONS

SERVED OVER A PORTABELLA WILD RICE BLEND

SALISBURY STROGANOFF

GROUND SIRLOIN MEATBALLS SERVED IN A CLASSIC SWEDISH-STYLE SAUCE OVER EGG NOODLES

CHUCK ROAST WITH CHIPOTLE PEPPER SAUCE

SHREDDED TENDER BEEF ROAST SERVED WITH A CREAMY ROASTED CHIPOTLE PEPPER SAUCE ON THE SIDE FOR DIPPING

APPLE & PECAN STUFFED PORK LOIN

DICED APPLE AND PECAN STUFFING FILL THESE BAKED HEARTY CHOPS.

MAPLE BALSAMIC GLAZED PORK LOIN

HONEY & APPLE COUNTRY RIBS

SLOW BAKED UNTIL FORK TENDER THEN GLAZED WITH A HONEY-APPLE BARBEQUE SAUCE

BACON MAC AND CHEESE

A FIVE STATE CHEDDAR BLEND WITH SMOKED APPLEWOOD

SALMON ROSTI CAKES

FORK-SHREDDED SALMON AND POTATOES MIXED IN A LEMON-CHIVE AIOLI

BAKED DIJON SALMON WITH PECAN

HONEY AND DIJON GLAZED FILLET WITH A PECAN BREAD CRUST

SOLE FLORENTINE

SPINACH AND PARMESAN WRAPPED IN THIS MILD WHITE FISH IN A CHARDONNAY LEMON BUTTER SAUCE

MARYLAND CRAB CAKES

JUMBO LUMP CRAB MIXED WITH A ROASTED RED PEPPER AIOLI, BREADED THEN PAN-FRIED

MEDITERRANEAN TILAPIA

FILETS TOPPED WITH FIRED-ROASTED TOMATO, CAPERS, KALAMATA AND GREEN OLIVES

FIRECRACKER TILAPIA

FRESH ORANGE- GINGER AND CRUSHED RED PEPPER MARINADE

LASAGNA ROLLS

SEASONED RICOTTA FILLS THIS PASTA WITH A COMBINATION OF CHOICES BELOW

ADD A SALAD FOR A COMPLETE MEAL

BUTTERNUT SQUASH AND SPINACH

IN TRADITIONAL CHICKEN ROUX

PANCETTA AND SWISS

SEASONED SHREDDED CHICKEN AND CRISPY PANCETTA IN A GRUYERE CREAM SAUCE

'POT PIE'

SHREDDED CHICKEN, BABY RED POTATO, PETITE PEA AND CARROT IN A TRADITIONAL CHICKEN ROUX

VEAL AND SPINACH

GROUND VEAL, PARMESAN CHEESE, BABY SPINACH WITH A TOMATO MARINARA

CORDON BLEU

SMOKED HAM, SHREDDED CHICKEN, AND SWISS IN A GRUYERE CREAM SAUCE

CHICKEN SAUSAGE

YOUR CHOICE OF MILD OR SPICY WITH SPINACH AND PROVOLONE, TOPPED WITH A ROASTED RED PEPPER MARINARA

BOLOGNESE

SEASONED GROUND BEEF SIMMERED IN A RED WINE AND TOMATO SAUCE

FLORENTINE

CARAMELIZED LEEKS, BACON, SPINACH, AND SUN DRIED TOMATO IN A WHITE WINE BERCY SAUCE

VEGETABLES

ROASTED EGGPLANT WITH SPINACH AND
FETA

HONEY GINGER GLAZED CARROTS

ROASTED ROOT VEGETABLES
(CARROT, PARSNIP, POTATO, BEET)

ROASTED ASPARAGUS

ROASTED BALSAMIC ASPARAGUS

ROASTED GARLIC BRUSSEL SPROUTS

ROASTED BRUSSEL SPROUTS WITH BACON

HONEY-THYME BUTTERNUT SQUASH

BROCCOLI SPEARS

GREEN BEAN WITH TOMATO & MUSHROOM

GARLIC GREEN BEAN

GREEN BEAN WITH BACON & SHALLOT

BAKED CAULIFLOWER WITH PARMESAN

POTATOES

SOUR CREAM & CHIVE MASHED

CREAMY MASHED

MASHED ROASTED POTATO WITH GARLIC

TWICE BAKED WITH CHEDDAR & BACON

OVEN ROASTED REDS

BABY REDS WITH PARSLEY & BUTTER

HERB ROASTED SWEET POTATO SKINS

SWEET POTATO SOUFFLÉ

CUBED SWEET POTATO WITH ORANGE
HONEY BUTTER

OTHER STARCHES

RED CURRY LENTILS

TUSCAN CAULIFLOWER & WHITE BEAN MASH

ALMOND RICE PILAF WITH DRIED
CRANBERRIES

WILD MUSHROOM WILD RICE

WILD RICE BLEND WITH APPLE & BUTTERNUT
SQUASH

SPANISH RICE WITH DICED TOMATO

CREAMY PARMESAN RISOTTO

BUTTERNUT SQUASH RISOTTO

POLENTA CAKES WITH PEPPER JACK

GORGONZOLA POLENTA CAKES

PUMPKIN POLENTA CAKES

GRANOLA

BY THE QUART - \$15.00

TROPICAL COCONUT

BLUEBERRY & APRICOT CASHEW

CRANBERRY & WALNUT

CHOCOLATE CHERRY ALMOND TRAIL MIX

PRETZEL & POMEGRANATE TRAIL MIX

MUFFINS

BY THE DOZEN - \$15.00

BY THE HALF - \$7.50

APPLE CARROT

BLUEBERRY CRUMB

BANANA WALNUT

CRANBERRY ORANGE PECAN

COOKIES & SWEET BITES

BY THE DOZEN - \$15.00

OATMEAL CRAISIN

CHOCOLATE CHUNK PECAN

PEANUT BUTTER

SNICKERDOODLE

TOASTED COCONUT PEANUT BUTTER BITE

DRIED CRANBERRY & PECAN COCOA BITE