



Prepared Foods:

Our chefs use the finest quality seasonal ingredients to prepare our foods daily. As our menu changes frequently, please come by or call to see what is available.

Some examples include:

Meats

- * Pan Seared Filet Mignon with Garlic Teriyaki Sauce
 - * Braised Roasted Beef Ribs
- * Braised Beef Short Ribs in Herbed Red Wine
 - * Jamaican Beef Patties
 - * Rosemary Roasted Beef Brisket
- * Turkey Filet Mignon Wrapped in Bacon
 - * Meatloaf
 - * Swedish Meatballs in Brown Gravy
- * Neapolitan Meatballs with Pine Nuts & Raisins
 - * Grilled Rack of Lamb
 - * Spicy Garlic Chicken Wings
 - * Chipotle Adobo Half Chickens
- * Herbed and Grilled Boneless Chicken Breast
 - * Chicken Pot Pie
 - * Apple Walnut Stuffed Chicken Breast
 - * Cantonese Roast Pork
 - * Teriyaki Grilled Pork Chops
 - * Cuban Style Roasted Pork Loin

Seafood

- * Crab Cakes
- * Shrimp Scampi
- * Rare Seared Ahi Tuna with Fresh Wasabi
 - * Simply Grilled Salmon
 - * Soy Grilled Scallops

Pasta

- * Meat and Cheese Lasagna
- * Cheese Tortellini in Pesto
- * Baked Macaroni & Cheese
 - * Fettuccine Alfredo

Vegetables

- * Marinated Grilled Asparagus
- * Sautéed Dragon Tongue Beans
 - * Fava Bean Risotto
 - * Boston Style Baked Beans
- * Butternut Squash with Tangerine Honey
- * Baked Delicata Squash with Walnut Stuffing
- * Slow Roasted Broccolini Dressed in Grain Mustard Vinaigrette
 - * Grilled Corn on the Cob
 - * Honey Glazed Carrots
 - * Parmesan Stuffed Zucchini
 - * Orange, Ginger Glazed Beets