



## STARTERS

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| Cozy Lentil Soup with Delicata Squash (HK) . . . . .  | \$7.50 |
| Green lentils, squash, kale, carrots, onions, celery, extra virgin olive oil, curry, cumin, turmeric, coriander, and cinnamon |        |
| French Onion Soup . . . . .   | \$8.00 |
| Classic French onion soup topped with a croûton and a blend of Swiss and Gruyere cheeses                                      |        |
| Steakhouse Wedge . . . . .  | \$9.00 |
| Iceberg lettuce wedge, bacon, Maytag blue cheese, crispy onions, caramelized pecans, and white balsamic reduction             |        |
| Heirloom Tomato and Baby Burrata Cheese . . . . .   | \$8.50 |
| Fresh basil, aged balsamic, and olive oil   |        |
| Fruit Cup . . . . .   | \$6.00 |
| A medley of diced fresh seasonal fruit  |        |

## ENTRÉES

Your entrée selection includes a small house salad or the soup of the day,

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| Braised Short Ribs of Beef with Roasted Vegetables (HK) . . . . .  | \$21.00 |
| Red wine braised short ribs of beef and roasted vegetables seasoned with traditional Moroccan spices, served on a bed of cauliflower puree |         |
| Rotisserie Chicken . . . . .   | \$18.00 |
| Half of rotisserie chicken is roasted crisp and juicy served with rice pilaf and grilled asparagus   |         |
| Vegetarian Tagine (HK) . . . . .   | \$19.00 |
| Spicy vegetable stew seasoned with cumin, cinnamon, and ginger served over couscous  |         |

## FROM THE CHEF'S TABLE

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| Bacon-Wrapped Filet Mignon . . . . .  | \$36.00 |
| Pan-seared filet of beef tenderloin wrapped with bacon served on a bed of fresh sautéed spinach, topped with blue cheese and finished with a rich demi-glace with mushrooms and pearl onions, served with mashed potatoes |         |
| Prime NY Sirloin Steak & Shrimp Scampi . . . . .  | \$36.00 |
| Prime New York Sirloin pan-seared with garlic butter, shrimp, and mushrooms accompanied with oven-roasted potatoes and green beans with thyme   |         |
| Cedar Plank Salmon . . . . .  | \$26.00 |
| Salmon rubbed with Dijon mustard and brown sugar roasted on a cedar plank to produce a delicate texture and rich smoky flavor, served with rosemary potatoes and balsamic roasted carrots                                 |         |
| Lamb Kebabs with Quinoa Tabbouleh (HK) . . . . .  | \$21.00 |
| Lamb cubes marinated in lemon, olive oil, and herbs served over a cool quinoa tabbouleh seasoned with mint, parsley, and zesty dressing, garnished with roasted miniature aubergine                                       |         |
| Chicken Wellington . . . . .  | \$17.00 |
| Boneless chicken breast topped with duxelles then wrapped in puff pastry, baked until golden brown. A light sauce supreme finishes this dish to perfection. Served with whipped potatoes and grilled asparagus            |         |

*Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness*

## ACCOMPANIMENTS

|                                  |        |                               |        |
|----------------------------------|--------|-------------------------------|--------|
| Vegetable Rice Pilaf . . . . .   | \$4.00 | Grilled Asparagus . . . . .   | \$5.00 |
| Whipped Sweet Potatoes . . . . . | \$4.00 | Broccoli Rabe . . . . .       | \$4.00 |
| Baked Potato . . . . .           | \$4.00 | Steamed Green Beans . . . . . | \$4.00 |

## DESSERTS

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| Crème Brulee . . . . .   | \$6.00 |
| A rich chilled stirred custard sprinkled with sugar then caramelized, creating a delicious flavor and texture contrast to the smooth, creamy custard |        |
| Banana Cream Pie . . . . .   | \$5.00 |
| Old fashioned banana pudding in a pie shell adorned with creamy whipped topping  |        |
| Peach Bread Pudding . . . . .  | \$5.00 |
| Fresh peaches are spiced and roasted then baked into a creamy cinnamon and sugar custard creating a rich bread pudding                               |        |
| Sugar-Free Cheesecake with Blueberry Sauce . . . . .   | \$6.00 |
| Classic cheesecake, only sugar-free, finished with a sugar-free blueberry sauce  |        |
| Ice Cream, Sugar-Free Ice Cream or Sorbet . . . . .  | \$4.00 |

## BEVERAGES

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| Coffee - Decaffeinated Coffee - Hot Tea - Iced Tea . . . . . | \$2.65 |
| Milk . . . . .   | \$2.50 |

 Rebecca Katz® *(HK) A Healing Kitchens nourishing recipe for health and vitality*

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