

Dinner Menu

1. Stuffed & Breaded Chicken Breast with marinara sauce and spaghetti with toasted garlic bread and olive oil dipping sauce



2. Lobster Pasta with sautéed mushrooms, paired with side salad and Italian bread



3. Mediterranean grilled chicken with Orzo pasta, feta crumbles and cherry tomatoes



4. Grilled chicken kabobs with roasted garlic couscous



5. Grilled Polenta on a bed of tomato Ragu, with grilled shrimp topped with shaved parmesan cheese paired with toasted Hawaii sweet bread



6. Grilled New York Strip (NY) steak, with steamed Alaskan snow crab, with loaded mashed potatoes, and sautéed green beans



Dinner Menu

7. Grilled lamb chops with roasted garlic mashed potatoes, and a homemade balsamic reduction, paired with an arugula and mixed greens salad



8. Grilled shrimp with roasted garlic mashed potatoes, and a homemade balsamic reduction, paired with an arugula and mixed greens salad



9. Crawfish Etouffee



10. Grilled Ribeye Steak with grilled main lobster tails, with caramelized pears, and candied Brussels sprouts, and garlic knot bread, paired with pink moscato



11. Chicken Cordon Bleu with candied carrots and wild rice pilaf



Dinner Menu

12. Lemon Pepper Chicken with grilled squash, zucchini and red bell peppers, and red potatoes with fresh dill



13. Seafood Paella with grilled scallops, shrimp, mussels, little neck claims, and sausage on a bed of yellow saffron rice



14. Chicken Parmesan on a bed of spaghetti topped with fresh organic basil



15. BBQ Ribs, baked beans, and baked macaroni & cheese

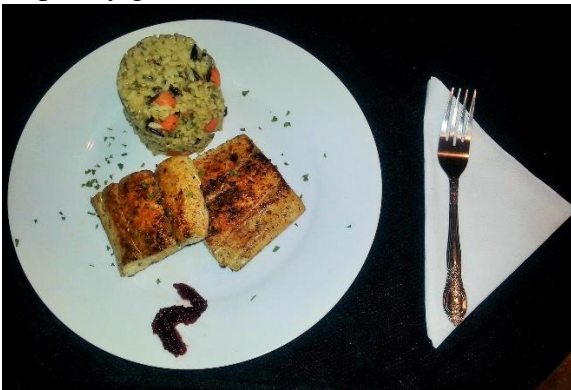


Dinner Menu

16. Gumbo with snow crab, shrimp, crawfish, sausage, and chicken



17. Mesquite grilled salmon with wild rice pilaf, and plated with a pomegranate raspberry glaze



18. Homemade 3 bean chili with sausage



19. Grilled Salmon, wild rice pilaf, & paired with mango salsa and flour tortillas



20. Grilled chicken pasta with fresh diced tomatoes tossed in a basil olive oil reduction, and topped with fresh organic basil



21. Birria (stewed beef) with refried beans, and cilantro rice



Dinner Menu

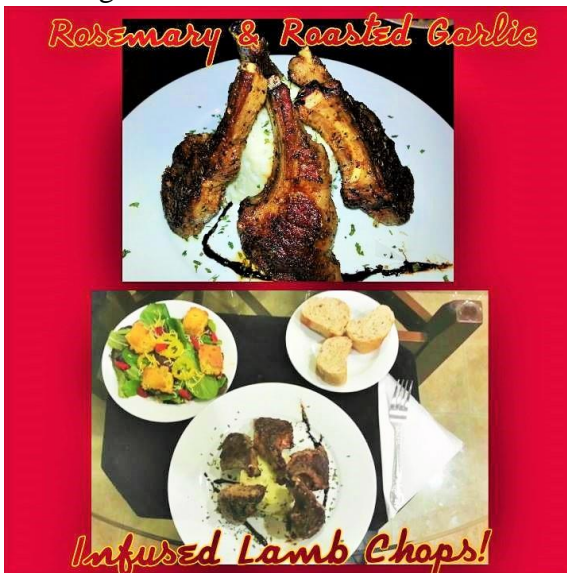
22. Stewed chicken with refried beans, and cilantro rice, with flour tortillas



24. 6 Layer lasagna, paired with steamed broccoli, and cheesy garlic toast



23. Rosemary and roasted garlic infused lamb chops, with mashed potatoes, and drizzled with a homemade balsamic reduction, and paired with a spinach salad with banana peppers, and homemade jalapeno cheddar croutons, with baguette bread



25. Pollo (chicken) Tacos topped with fresh queso fresco, cilantro, and candied radishes



Dinner Menu

26. Sweet & Spicy Shrimp Stir Fry with egg rolls



29. Green Chili Chicken & Chorizo Chimichanga Enchilada style, drizzled with sour cream and topped with fresh chives, and paired with Spanish rice, and refried beans



27. Grilled Shrimp Fajitas, with sautéed peppers, and onions, with cilantro rice, and refried beans, paired with jalapeno cheddar cornbread



30. Applewood Smoked Bacon wrapped Filet Mignon, with grilled squash, zucchini and red bell peppers, and red potatoes with fresh dill



28. Traditional Fried Tacos topped with salsa, shredded lettuce, and queso fresco



Dinner Menu

31. Red Beans & Rice with ham hocks, smoked turkey wings, and fried chicken, paired with cornbread muffins



33. Street Tacos topped with fresh queso fresco, and cilantro, and paired with candied radishes, shredded cabbage, salsa, and fresh limes



32. Grilled Shrimp with brown rice and steamed vegetables



34. Curried Chicken with Buss Up Shot (Trinidadian Roti Bread)



Dinner Menu

35. Cajun Chicken Pasta topped with red bell peppers, and fresh chives



38. Ratatouille, grilled zucchini, and stewed vegetables, paired with garlic bread



36. Spaghetti and meatballs, with toasted garlic baguettes



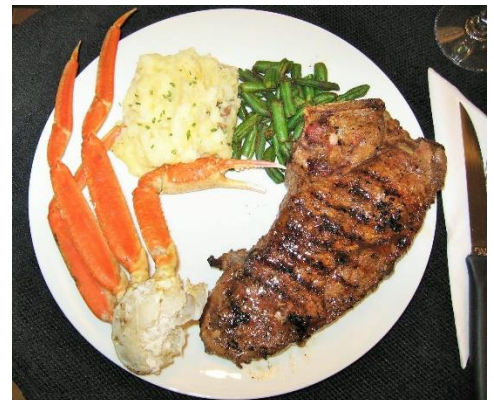
39. Steamed Dungeness Crab with fresh shucked corn, and red potatoes with butter and parsley



37. Beef Stew with potatoes, carrots, and celery



40. Grilled NY strip steak with snow crab, mashed potatoes, and sautéed green beans

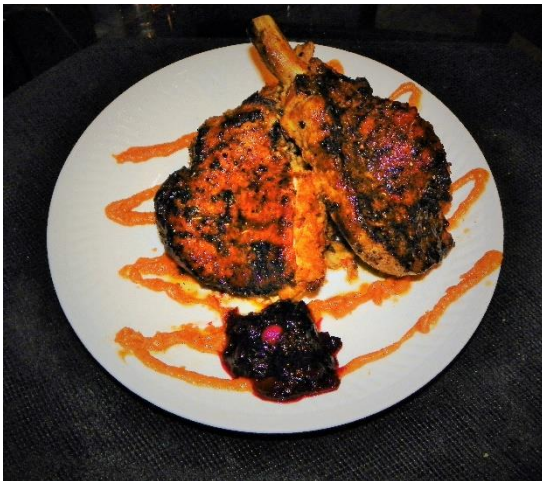


Dinner Menu

41. Grilled Chicken stuffed with corn bread dressing and plate garnished with sweet potato puree



42. Grilled Pork Chops stuffed with corn bread dressing and plate garnished with sweet potato puree



43. Grilled New York Strip Steak with a herb citrus glaze paired with Baja citrus Shrimp & grilled asparagus & cherry tomatoes



44. Bibimbap Korean Mixed Rice Dish



Dinner Menu

45. Braised Short Rib with a red wine reduction & Mashed Cauliflower & steamed carrots



48. Panko breaded fish on a bed of roasted garlic Couscous with mashed potatoes topped with seafood bisque and grilled shrimp & steamed vegetables



46. Lasagna Rollatinis



49. Homemade Pot pies



47. Southwest Turkey Tostadas



Dinner Menu

50. Tomato Basil Pizza



53. Spaghetti with mozzarella & basil stuffed meatballs



51. Coconut Curry Chicken



54. Beef Pho



52. Grilled Bone-in Ribeye with candied Brussel sprouts & Dungeness Crab



55. Chicken & Steak Fajitas with Spanish rice and refried beans with tortillas



Dinner Menu

56. Buffalo BBQ Basil Chicken Sandwich on a brioche bun topped with pepper jack and ghost pepper cheese and fire roasted red peppers



58. Grilled Bone in ribeye sautéed lemon pepper basil shrimp



57. Veggie Stir Fry with a Chilean Sriracha sauce



59. Cajun Andouille Sausage and chicken Jambalaya



Dinner Menu

60. Grilled Chipotle molasses glazed flank steak paired with a mango watermelon salsa and a medium bodied sweet red wine



62. Spicy Thai Chili Ramen noodle dish with shrimp



61. BBQ Pulled Pork sandwich topped with a Southwest slaw and fried onions



63. Ground Turkey & rosemary garlic, quinoa, and cranberry chutney stuffed bell peppers



Dinner Menu

64. Ramen noodles with bean sprouts, mini corn, shitake mushrooms, and infused with a Chile Sriracha sauce and topped with grilled chicken, boiled eggs, fresh cilantro and fresh chives



66. Chili rellenos with Spanish rice & refried beans with hatch green chili cornbread



65. Lobster macaroni & cheese with Wisconsin apple smoked provolone cheddar cheese and buttery lobster topped with Wisconsin cheddar cheese & garlic and herb bread crumbs



67. Soy Chorizo Burrito with fresh Pico de Gallo

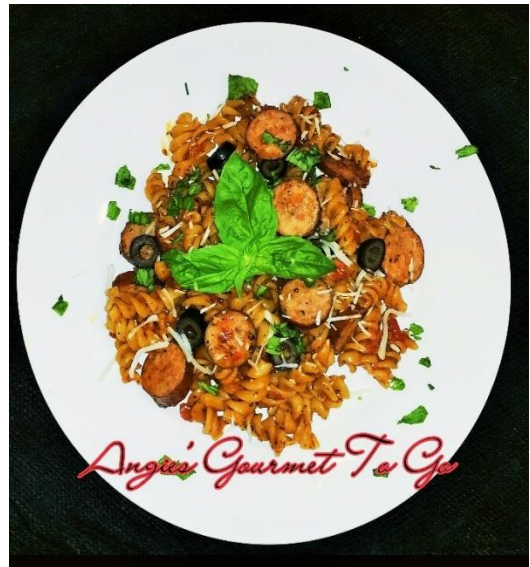


Dinner Menu

68. Indian fry bread taco bowl



70. Rotini pasta with roasted garlic chicken sausage & a sweet tomato basil sauce, topped with fresh olives & shredded parmesan



69. Pan seared salmon, yellow rice with red, green, and yellow bell peppers, and roasted sweet potato, and garnished with fresh basil



71. Street Tacos! Carne asada tacos topped with fresh Pico de Gallo & queso fresco

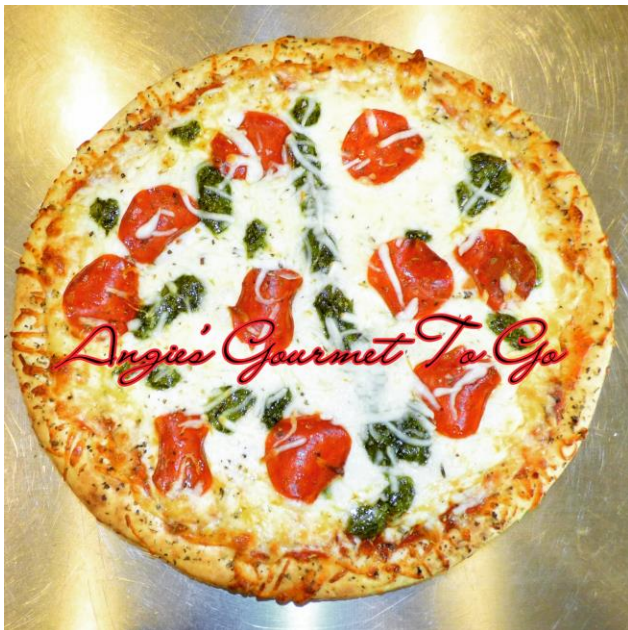


Dinner Menu

72. Red Beans & rice with grilled andouille sausage, fried chicken and corn bread



73. Pepperoni Basil pizza



74. Pan seared flounder on a bed of orzo pasta infused with olive oil and fresh basil, in a tomatillo sauce garnished with fresh green beans and cherry tomatoes



75. Teriyaki glazed short ribs



Dinner Menu

76. Pineapple shrimp and sautéed peppers with coconut basil rice



78. Homemade Veggie Pizza



77. Kalua pig on a bed of banana leaves



79. Family Style Italian dining! Spaghetti & meatballs with fresh basil, & topped with shredded parmesan asiago cheese, paired with a delectable spinach & arugula salad topped with fresh oranges, and red onions with a Vidalia onion vinaigrette dressing



Dinner Menu

80. Turkey dinner on marbled rye bread with cornbread dressing, homemade cranberry sauce, roasted turkey, with bib lettuce and fresh herbs



82. Homemade Chicken & Dumplings



81. Pan seared lemon pepper flounder topped with fresh tarragon and basil herbs, and paired with saffron rice and fresh steamed green beans



83. Smokey Mesquite salmon infused with rosemary, and paired with fettucine Alfredo pasta with sweet peas and diced tomatoes

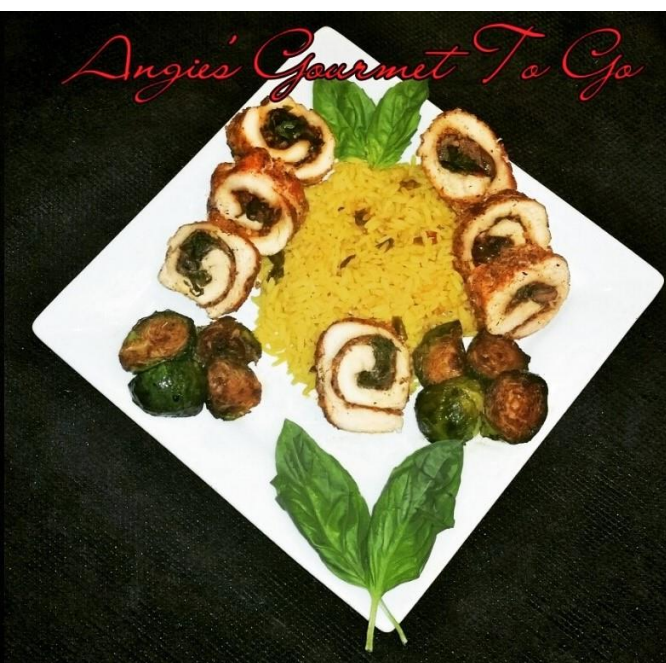


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84. Applewood smoked bacon wrapped filet mignon paired with rosemary and roasted garlic mashed potatoes with a balsamic reduction



85. Roasted chicken breast stuffed with Portobello mushrooms, fresh basil, and provolone cheese and paired with saffron rice with roasted bell peppers, and maple brown sugar candied Brussel sprouts



86. Pizza & Cheese tray Selection



87. Hardwood smoked ribs with baked macaroni & cheese and baked beans



Dinner Menu

88. Applewood smoked bacon green chili cheese burger



90. Portobello mushroom ravioli with an alfredo cream sauce and paired with grilled lobster



89. Grilled Salmon Burger brushed with a Sriracha BBQ glaze



91. Honey Sriracha glazed salmon with a bed of quinoa, spinach, bell peppers, and cranberries with grilled asparagus



Dinner Menu

92. Meatball sub sandwich with fresh basil and provolone cheese



94. Lobster Pizza topped with Pico de Gallo, fresh cilantro & basil



93. Basil pesto pasta with sautéed shrimp & cherry tomatoes



95. Lobster dinner with steamed broccoli and Spanish rice



Dinner Menu

96. BBQ Chicken pizza topped with a Smokey sweet BBQ sauce and fresh basil



98. Beef Bourguignon with a cabernet sauvignon reduction & homemade pasta



97. Mofongo beans & rice with fried plantains

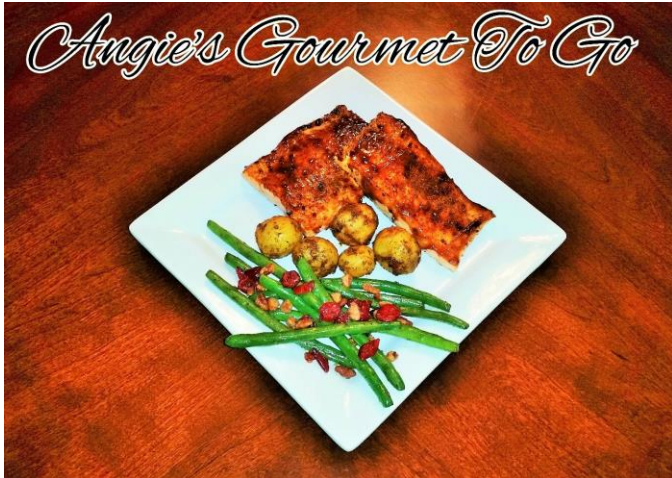


99. Beef Bourguignon with a cabernet sauvignon reduction served on a grilled baguette bread with carrots and pearl onions



Dinner Menu

100. Smokey mesquite BBQ Salmon with chili lime roasted potatoes and fresh green beans sautéed with candied pecans and cranberries



101. Curry Shrimp with rice & pigeon peas



102. Paella



103. Grilled chicken pesto pizza



Dinner Menu

104. Roasted Tilapia topped with mozzarella & cherry tomatoes and paired with spaghetti tossed with roasted garlic olive oil and Italian herbs topped with grated parmesan



106. Fried Pineapple Rice



105. Parmesan & herb encrusted tilapia paired with pasta with a tomato herb basil sauce



107. Duck à l'Orange



Dinner Menu

108. Stuffed cabbage with black eyed peas and smoked sausage



110. Chicken Vindaloo with lemon basil basmati rice garnished with fresh basil



109. Seafood Feast



111. Roasted Chicken with a smoky mesquite roasted tomatillo glaze paired with Spanish rice



Dinner Menu

112. Grilled Ribeye steaks



113. Grilled Carne Asada Tacos topped with fresh Pico de Gallo, cilantro and queso fresco paired with Spanish rice and refried beans



114. Pappardelle Pasta Bolognese topped with fresh basil



115. Pappardelle pasta with a Portobello mushroom alfredo sauce topped with fresh basil

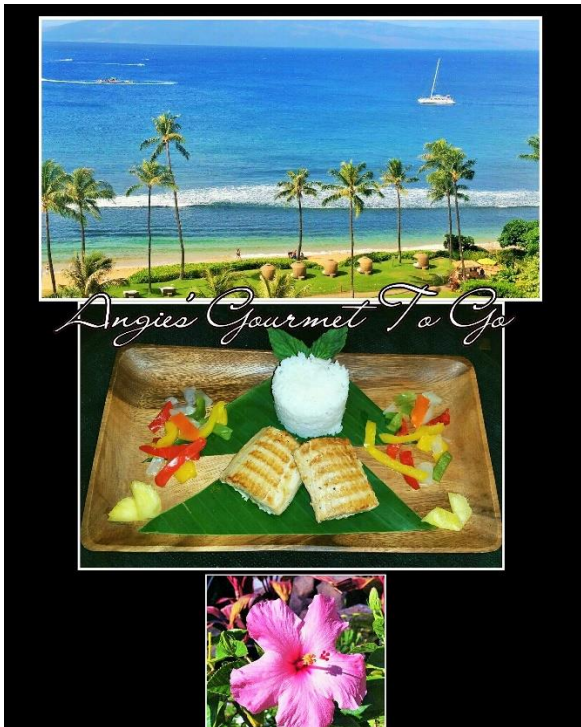


116. Chicken Tikka Masala with basmati rice, and topped with fresh cilantro

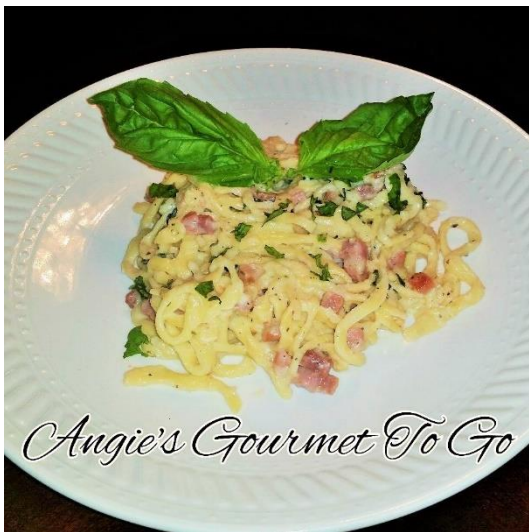


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117. Grilled mahi mahi and coconut rice paired with sautéed peppers and onions and served on a banana leaf



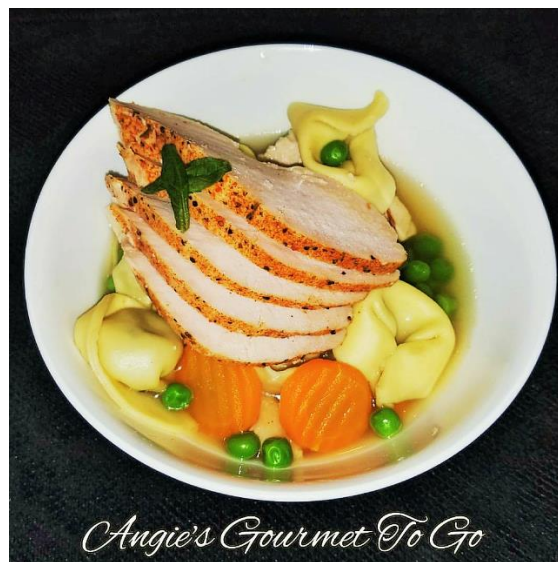
118. Homemade tagliolini pasta with prosciutto and a light cream sauce



119. Grilled hamburger and hot dog



120. Turkey and tortellini soup, tortellini filled with ricotta and spinach



Dinner Menu

121. Curried Shrimp with coconut basmati rice



122. Pan seared salmon on a bed of brown rice, edamame, roasted red peppers, and tossed in a light soy ginger sauce topped with diced peaches!

