Entrée Selections
and Savory Sides Dishes
Entrée Plates include 2 side dishes, bread, beverage, and quality disposables. Prices subject to change
PoultryLunch
Dinner
Chicken Parmesan- lightly breaded baked, topped with cheese and served with marinara sauce ..... 7.9510.95
Pecan Crusted Breast of Chicken- with maple dijon sauce ..... 7.95
Orange Ginger Glazed Chicken- tender chicken pieces served with peppers, onions, and pineapples ..... 7.95
Lemon Chicken Picatta in a light caper and white wine sauce ..... 8.95
Oven Roasted Turkey Breast with cranberry glaze ..... 7.95 ..... 9.95
Florentine Chicken Breast - topped with fresh spinach \& sundried tomato cream sauce ..... 8.95
Chicken Marsala with savory mushroom demi-glace ..... 8.95
Chicken Breast Cordon Blue with creamy dijon sauce ..... 8.95
Baked Chicken- prepared with your choice of Italian herb seasoning or savory BBO sauce ..... 7.95 ..... 9510.9510.9510.9511.9511.959.95
Beef
Roasted Prime Rib - slow cooked and served with creamy horseradish sauce ..... 12.95
Garlic Pepper Encrusted Top Sirloin with au jus ..... 9.95
Old Fashioned Pot Roast with seasoned vegetables ..... 8.95
Burgundy Beef - tender tips in a savory red wine sauce ..... 10.95
BBO Bacon MeatloafMinis- tasty twist on a traditional favorite ..... 8.95
Pork

Baked Virginia Ham with mustard brown sugar glaze served with sweet corn bread

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Baked Virginia Ham with mustard brown sugar glaze served with sweet corn bread .....  ..... 8.95 .....  ..... 8.95 .....  ..... 8.95 .....  ..... 8.95 .....  ..... 10.95 .....  ..... 10.95 .....  ..... 10.95 .....  ..... 10.95
Rosemary Garlic Pork Loin served with apple raisin stuffing on the side
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Rosemary Garlic Pork Loin served with apple raisin stuffing on the side ..... 9.95 ..... 9.95 ..... 9.95 ..... 9.95
Medallions of Pork with caramelized onions and maple balsamic sauce
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Medallions of Pork with caramelized onions and maple balsamic sauce ..... 9.95 ..... 9.95 ..... 9.95 ..... 9.95
Carolina Style Pulled Pork with assorted barbeque sauces and sliced rolls
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## Entrée Selections and Savory Sides Dishes

## Seafood

Lunch
Dinner

| Chesapeake Bay Lump Crab Cakes- broiled and served with Old Bay tartar sauce | 11.95 | 15.95 |
| :--- | :---: | :---: |
| Creole Brown Sugar Glazed Salmon Filet | 10.95 | 14.95 |
| Crab lmperial Stuffed Flounder or Jumbo Shrimp | 11.95 | 15.95 |
| Crunchy Oven Baked Tilapia with orange chili sauce | 9.95 | 11.95 |
| Marinated Shrimp with champagne buerre blanc over rice pilaf or linguini | 10.95 | 14.95 |
| Caribbean Style Fish Filets with ginger mango sauce | 8.95 | 10.95 |
| East Coast Virginia Style Shrimp and triple cheesy grits | 9.95 | 13.95 |
|  |  |  |
| Pastar and Vege tarian | 8.95 |  |
| Cajun Chicken Pasta- with grilled chicken, jalapenos and creamy bayou sauce | 10.95 |  |
| Sundried Tomato and Basil Linguini- tossed with fresh herbs, garlic and parmesan | 7.95 | 9.95 |
| Cheese Tortellini with Alfredo, sweet peas and mushrooms or marinara sauce | 8.95 | 10.95 |
| Rotelli Primavera with fresh grilled seasonal vegetables and asiago cheese topping | 8.95 | 10.95 |
| Baked Lasagna- choose Roasted Vegetable, Spinach Alfredo, or Classic Beef and Sausage | 9.95 | 11.95 |

## Savory Side Dishes

Garden Tossed, Classic Caesar or Spring Mix Salad Herb Roasted Red Potatoes, Loaded Mashed or Baked Russet Potatoes Wild Rice and Almond or Vegetable Rice Pilaf, Garlic Herb Pasta, Green Beans with Bacon Cinnamon Baby Carrots, Whole Green Beans with Dill Butter, Flame Roasted Corn Medley Old South Mixed Greens, Southern Style Corn Pudding, Sweet Dixie Cole Slaw, Sweet Potato Casserole Petite Green Bean and Tomato Salad, Chef's Mixed Vegetable Blend, Creamed Peas and Onions

