Entree Selections

CHICKEN ENTREES

Chicken Vino Blanco
Boneless Chicken with Artichoke Hearts, Blistered Tomatoes, Fresh Basil in a Roasted Garlic Wine Sauce

Chicken Portobello
Boneless Chicken with Grilled Portabella Slices & Roasted Peppers in a White Balsamic Reduction

Sweet Thai Chicken Thighs
Roasted Boneless Chicken Thighs with a Sweet Thai Chili Lime Sauce

Sesame & Parmesan Encrusted Chicken
Boneless Chicken Breast encrusted with Panko, Parmigiana Reggiano & Sesame Seeds

Stuffed Capon
Blended Rice and Mushrooms with Sage Cream Sauce

Champagne Chicken Medallions
Boneless Medallions with Shiitake Mushrooms in a Champagne Wine Reduction

PASTA ENTREES

Penne alla Vodka
Pink Vodka Sauce with Sundried Tomatoes

Gemelli Chardonnay
Gemelli Pasta with Peas & Mushrooms in a Chardonnay Cream Sauce

Cheese Tortellini
with Garlic & Basil Pesto Sauce

Lobster Ravioli
With a Creamy Tomato Sauce

Lasagna Rollatini
Filled with Ricotta and Fresh Spinach & topped with Marinara Sauce

Pappardelle Ragu
Pappardelle Pasta served with a home made Italian Ragù (meat sauce)

Garlic Butter Shrimp Pasta
Sauteed Shrimp with Linguine Pasta tossed in a Butter Garlic Sauce

STARCHES

Potato Gratin
Creamy Potato blended and baked with Sour Cream and Cheese

Roasted Red Bliss Potatoes
Slow Roasted with fresh Rosemary and Garlic

Fingerling Potatoes
Roasted with Parmesan Cheese and Garlic

Saffron Rice Pilaf
Delicate Rice seasoned with Saffron

Fried Rice alla T&L
Better than your favorite Chinese restaurant!

BEEF & PORK ENTREES

Carved Filet Tips
Tender Filet Tips sliced and sauteed with Assorted Mushrooms in a Peppercorn Reduction

Horseradish Filet Tips
Carved Filet Mignon Tips with Horseradish Demi Glaze

Grilled Hoisin Steak
Hoisin Glazed Steak Sliced with Tri Color Peppers

Asian Style Beef
Teriyaki Steak Sauteed Baby Broccoli and topped with Sesame Seeds

Roasted Pork Loin
Slow Roasted, Carved and topped with a Rosemary Demi Glace

Cranberry & Apple Stuffed Pork Loin
Topped with Demi-Glace

Orange Glazed Virginia Ham
Sweet Citrus Glaze

*Ask about upgrading any steak to Beef Tenderloin!

SEAFOOD ENTREES

Fresh Baked Salmon
With Roasted Lemons in a Creamy Dill Sauce

Honey Glazed Salmon
Fresh Baked with a Sweet Honey Garlic Glaze

Tomato Citrus Filet of Sole
Fresh Baked Filet of Sole topped with a Tomato Citrus Salsa

Stuffed Filet of Sole
Fresh Filet of Sole filled with Spinach and Herbed Rice in a Lemon Beurre Blanc Sauce

Shrimp Scampi
Garlic Butter Sauteed Shrimp with Blistered Tomatoes over Zucchini Ribbons

VEGETABLES

Grilled Asparagus
Grilled with Olive Oil, Lemons, & Fresh Herbs

Rustic Zucchini
Fresh Garden Zucchini sauteed with Garlic and Blistered Tomatoes

Roasted Vegetable Medley
Seasoned Roasted Veggies with Balsamic glaze

Baby Carrots and String Beans
Seasoned with a Garlic Butter Sauce

Seasonal Medley
Chef’s Choice of Seasonal Mixed Vegetables