
Dinner

BEEF & POULTRY

CHIANTI BRAISED SHORT RIBS

perfectly tender braised with chianti red wine, herbs, & veggies

40 CLOVE TURKEY WINGS

slow roasted turkey wings, smothered in roasted garlic gravy

STUFFED CHICKEN

bone in chicken breast stuffed w/ spinach, herbs, & cheeses

HAWAIIAN RIBEYE

grilled ribeye that's been marinated 24 hours in a sweet & tangy marinade topped w. pineapple butter

SOUTHERN FRIED CHICKEN

crispy, fried, and perfect w. all our sides! perfectly seasoned & moist

CARIBBEAN OXTAILS

spicy and tender oxtails

LASAGNA

the perfect lasagna cooked w. pork & beef, five different kinds of cheeses including a cheese sauce, & homemade marinara

APRICOT BOURBON RIBS

sticky sweet & spicy fall of the bone ribs

CHICKEN MADEIRA

chicken breast cooked in madeira wine & mushroom sauce topped w. cheese & herbs

FISH & SHELLFISH

TUSCAN COD

cod cooked in a light tomato sauce topped w. kalamata olives & capers

GARLIC DUNGENESS CRAB

w. garlic noodles & garlic herb butter

SHRIMP SCAMPI

large parmesan crusted shrimp cooked in a wine butter sauce, topped w. minced tomatoes

LOUISIANA BBQ SHRIMP

large shrimp seared then finished in a creamy cajun louisiana bbq sauce & garnished w. scallions

STUFFED LOBSTER

whole lobster stuffed w/ herb breadcrumbs and topped w. a brandy cream sauce

LOBSTER RISOTTO

flavorful risotto cooked w. lobster stock & filled w. fresh pieces of lobster

BBQ SALMON

salmon roasted and basted w. bbq sauce

SIDES

BAKED MAC & CHEESE

SWEET POTATO CASSEROLE

CANDIED YAMS

THE BEST CORNBREAD

**STEAKHOUSE MASHED
POTATOES**

GARLIC GREEN BEANS

KALE SALAD

CAESAR SALAD

CREAMED CORN

CREAMED SPINACH

BRAISED CABBAGE

**SMOKED TURKEY COLLARD
GREENS**

SAUTEED KALE

VEGAN OPTIONS

CAULIFLOWER STEAK

thick piece of cauliflower roasted then
topped w. lemon vinaigrette & basil
gremolata

MUSHROOM POT ROAST

portobello mushrooms cooked in red
wine w. vegetable stock, celery, carrots,
& herbs

**SCALLOPS W. OYSTER
MUSHROOM STEMS**

w. wild mushroom & pea risotto

CHICKPEA CURRY

chickpeas cooked in a slow cooked curry
w. coconut milk and herbs

**GENERALS TSOFU
CHICKEN**

tofu fried then braised in sweet & sour
asian sauce w. bell peppers, onions,
broccoli, and served w. jasmine rice

Family Specials

Medium: feeds 4-6 people

Large: feeds 6-10 people

Taco Night

fish - steak - chicken - shrimp

Italian Night

fish dish - lasagna - alfredo - veggie lasagna

Mediterranean Night

grilled chicken - grilled lamb - lamb kabob - falafel