

Sample Menu

SALADS

Beet Salad with Apples and Blue Cheese

Roasted red beets, granny smith apples and honey mustard dressing topped with blue cheese.

Gourmet Spinach Salad

Fresh Spinach, Eggs, Mandarin Oranges, Bacon, Almonds and Mushrooms in a Honey-Garlic Vinaigrette.

Seaweed Salad

Stringy Wakame seaweed with minced garlic, chili, ginger, sesame oil, rice vinegar and toasted sesame seeds.

ENTREES

Lobster Macaroni and Cheese

Lobster, sherry wine, garlic, sautéed onions in a rich three-cheese sauce.

Furikake Salmon

Baked Atlantic Salmon topped with olive oil, onions, wasabi powder & furikake.

Thai Beef Curry

Beef Cubes, eggplant, fish sauce and vegetables in a curry sauce.

Eggplant Parmesan

Golden eggplant cutlets baked and layered with our homemade basil marinara sauce, mozzarella and ricotta cheese.

Applesauce BBQ Ribs

St Louis Baby Back Ribs cooked in an applesauce bbq sauce.



DESSERTS

Peach Cobbler

Warm baked peaches with a flaky pastry crust.

Creamy White Russian

Creamy gelatin prepared with house cream, whipping cream, sugar and vanilla.

Tiramisu

Coffee liqueur soaked ladyfingers layered with mascarpone cheese mousse topped with cocoa powder.

Cranberry Orange Loaf

Buttery bread baked with fresh cranberries and navel oranges.