

# Plated Meal Menu

## **Cabernet Braised Short Ribs \$31**

Beef short ribs slowly braised in cabernet wine infused with a puree of leeks, carrots, celery and tomatoes until fork tender; served with the flavor-packed sauce reduction, with mashed yukon gold and maple bacon brussels sprouts

## **Mediterranean Brisket \$27**

Marinated in savory seasonings and slow-braised until fork tender, finished with pomegranate molasses and crushed pistachio, with basmati rice and Mediterranean roasted vegetables

## **Grilled Pork Chop with Cabernet Sauce \$25**

Prime French cut chop draped with a cabernet sauce with blistered grapes, with mashed yukon gold and garlicky haricot vert

## **Pan Seared Pork Chop with Apple Butter \$20**

Pork loin chop brushed with Dawson's Farms' Apple Butter and topped with an apple butter chutney, with mac & cheese and roasted broccoli with Richard's Apiaries harissa oil

## **Mexican Spice Rubbed Pork Loin \$16**

Boneless pork loin rubbed with a savory blend of Mexican spices, draped with pan jus, with mashed yukon gold and roasted broccoli

## **Spice Rubbed Pork Tenderloin Medallions with Bourbon Ancho Sauce \$20**

Draped with a luscious sauce with just enough spice to cut through the sweetness of the bourbon, with chipotle smashed sweet potatoes and roasted asparagus



Mediterranean Brisket



Grilled Pork Chop with Cabernet Sauce





Mediterranean Chicken



Stuffed Acorn Squash

### **Caribbean Citrus Chicken with Mango Salsa \$20**

Frenched chicken breast draped with mango salsa, with wild rice pilaf and roasted broccolini

### **Grilled Pork Chop with Chasseur Sauce \$22**

Prime pork loin chop draped with white wine reduction with baby bellas, shallots, and fresh herbs, with mashed yukon gold and chef's vegetable blend

### **Mediterranean Chicken \$20**

Frenched chicken breast brushed with Mediterranean chimichurri sauce, with cilantro lime rice and Mediterranean roasted vegetables

### **Pan Seared Salmon Filet \$25**

Draped with lemon butter dill sauce, with wild rice pilaf and roasted broccolini with Richard's Apiaries harissa oil

## *Vegetarian*

### **Spinach Artichoke Stuffed Portobello \$22**

Stuffed with spinach, artichoke hearts, sun-dried tomatoes, feta and Parmesan cheeses, and drizzled with balsamic glaze, with green bean provencal

## *Vegan*

### **Wild Rice Stuffed Acorn Squash \$21**

This vegan dish features P. Allen Smith's Ralston Farms' Harvest Blend Rice combined with fresh sautéed vegetables including chickpeas, spinach, peppers and corn, along with dried cranberries and toasted walnuts all stuffed inside a roasted acorn squash and drizzled with a vegan cucumber aioli, with roasted broccolini with Richard's Apiaries harissa oil



## *Also Included With Meal*

Dinner Salad with House Vinaigrette

Fresh-Baked Dinner Rolls

Unsweet Tea & Water

## *Side Dish Descriptions*

### **Mashed Yukon Gold**

Whipped with butter and cream

### **Maple Bacon Brussels Sprouts**

Glazed with maple syrup and tossed with applewood smoked bacon

### **Basmati Rice**

Aromatic Indian rice lightly seasoned with sauteed onions

### **Mediterranean Roasted Vegetables**

A rainbow of vegetables including zucchini, yellow squash, carrots, bell peppers, and green beans seasoned with oregano, thyme, olive oil, and a squeeze of lemon

### **Garlicky Haricot Vert**

French green beans lightly seasoned with garlic butter

### **Chef's Vegetable Blend**

A colorful blend of broccoli, sugar snap peas, and yellow and orange carrots

### **Mac & Cheese**

An upscale rendition of a classic favorite made with our jalapeno cheese sauce



Mashed Yukon Gold



Mac & Cheese



*Green Bean Provencal*

### **Roasted Broccoli**

Fresh broccoli florets drizzled with olive oil and oven-roasted to create flavorful charred bits around the edges

### **Green Bean Provencal**

Tossed with blistered grape tomatoes

### **Roasted Broccolini with Richard's Apiaries**

#### **Harissa Oil**

Fresh roasted broccolini drizzled with a fragrant oil made with Saline County's own honey

### **Chipotle Smashed Sweet Potatoes**

Whipped with chipotle, cream and butter

### **Roasted Asparagus**

Tender asparagus spears roasted with extra virgin olive oil, sea salt and cracked black pepper

### **Wild Rice Pilaf**

A wild rice blend seasoned with fresh sauteed mushrooms, celery, and fresh parsley

### **Roasted Broccolini**

Lightly seasoned and roasted with extra virgin olive oil

### **Roasted Broccoli with Richard's Apiaries**

#### **Harissa Oil**

Fresh roasted broccoli florets drizzled with a fragrant oil made with Saline County's own honey

### **Cilantro Lime Rice**

Fluffy white rice with a splash of lime juice and fresh cilantro



*Cilantro Lime Rice*