

## *Entrees*

### *Filet of Beef with Cabernet Demi-Glace*

*Seared 4oz Filet of Beef with a Shallot-infused Red Wine Demi-Glace*

### *Apricot-Glazed Chicken*

*Chicken Thighs marinated and slow roasted in an Apricot Glaze*

### *Thai Salmon Fillets*

*4oz Salmon Fillet Marinated and slow-cooked in Thai Spices served with a Spring Onion Sauce*

### *Creamy Penne Pasta*

*Penne Pasta tossed with a Creamy Parmesan and Spinach Sauce*

### *Slow Roasted Beef Short Ribs*

*Beef Short Ribs slow-roasted in Beef Broth with Carrots, Onions & Potatoes*

### *Chicken Adobe*

*Chicken Breasts sautéed in a Savory Vinegar-Based Sauce*

### *Thai BBQ Chicken*

*Chicken Thighs Marinated with a Thai Cilantro Sweet & Spicy Sauce*

### *Lobster Cobbler*

*Savory Lobster & Seafood blend mixed with Havarti Mornay Sauce served in a Ramekin topped with a Buttery Crust*

### *Herb & Mustard Crusted Pork Tenderloin*

*Pork Tenderloin Seared in Savory Herbs and Roasted in a Mustard Sauce*

### *Marinated Jerk Chicken*

*Chicken Breasts marinated in Spicy Jerk Seasonings*

### *Asian Spiced Flank Steak*

*Grilled Flank Steak Marinated with Asian Spices served with a Thai Soy Sauce Glaze*

### *Red Pepper Shrimp & Grits*

*Jumbo Shrimp sautéed in a Roasted Red Pepper Sauce served over Blue Cheese Grits*