

# Appetizer:

# **Chef's Select SIT DOWN DINNER**

# Choice of One (1)

House Salad

A bountiful selection of fresh

vegetables served with creamy

pepper parmesan or your

choice of dressing

#### Classic Caesar Salad

Crisp romaine lettuce with our homemade Caesar dressing and topped with freshly made seasoned croutons

Choice of One (1)

# Entrée:

# **Breast of Hen**

A boneless chicken breast stuffed with freshly made sage dressing roasted to a golden brown

## Brisket A La Esther

Mama Resnick's famous brisket is roasted to juicy tenderness, sliced and topped with her own tomato based sauce

## Chicken Marsala

A skinless, boneless breast, delicately sautéed and finished in a rich Marsala wine sauce with mushrooms

## <u>Chicken Piccata</u>

Our signature lemon herb and capers sauce cloaks a tender skinless, boneless breast that has been sautéed to perfection

#### **Chicken Supreme**

Roasted boneless chicken breast topped with a white wine Beurre Blanc sauce

## **Orange Glazed Chili Chicken**

Oven glazed boneless chicken breast served with jasmine rice and broccoli florets

#### **Rosemary Almond Chicken Breast**

Almond, rosemary and lemon pepper crusted chicken breast served with a creamy Amaretto sauce

#### Santa Fe Chicken

A real Southwestern flavor for this grilled breast of chicken with a smoked ancho chile sauce on fire roasted bell peppers. Black beans & corn with Spanish rice

## **Fish Selections**

Mahi-Mahi or Salmon Filet

with choice of the following seasonings: Blackened/Jerk - Herb Encrusted Honey Encrusted - Lemon Butter

## Entrées served as listed (includes starch and vegetable)

## **Chicken and Biscuit**

Grilled lemon herbed chicken breast placed with a scratch-made cheddar buttermilk biscuit, topped with a rich cream sauce and diced vegetables, served with mashed potatoes and broccoli florets

## **Pollo Parmigiana**

A plump chicken breast, skinned, boned and lightly dusted with Italian seasonings, baked and finished with mozzarella cheese and homemade tomato sauce

# **Cannelloni Pasta and Eggplant**

With ricotta, parmesan and spinach filling. Stewed tomatoes with green peas & basil pesto topped with shaved Parmigiano and fried basil leaves

## Vegan Polenta Cake

Mix of cornmeal, peppers and special seasonings, triangular cut and served with a Red Pepper Sauce

# **Tavern Style Pot Roast**

Slow Roasted Tender Roast Beef topped with a natural Beef Gravy, served atop Horseradish Mashed Potatoes and Roasted Carrots & Onions

# Vegetables (Choose one)

Asparagus Broccoli Brussel Sprouts Collard Greens Glazed Carrots Green Beans Vegetable Medley

# Starches (Choose one)

Baked Potato Baked Sweet Potato Candied Sweet Yams Garlic Mashed Potatoes Roasted Potatoes Basmati Rice Jollof Rice Pilaf Rice

## **Beverage Service:**

**Dessert:** 

Coffee ~ Tea ~ Iced Tea

Choice of One (1) Cake Boston Cream - Carrot - Chocolate Fudge - Lemon All prices are subject to 24% Service Charge and 6% Sales Tax / 9% Liquor Tax

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