

## **chicken cacciatore**

chicken tenders baked in a creole tomato rice and topped with parmesan cheese and fresh basil. Served with cheesy garlic bread.

## **french onion soup**

thick slices of onions, fresh rosemary and thyme in a savory broth. Broiled with sliced sourdough bread and gruyere cheese.

## **potato & vegetable beef pinwheels**

mashed potatoes, bell peppers, onion, cheese and herbs stuffed between thinly sliced beef, then simmered in a home-style beef gravy. Served with green peas.

## **chicken pappardelle**

browned chicken tossed with fresh mushrooms and sage, then stewed in a rich red wine broth. Served over pappardelle egg noodles.

## **herbs de provence beef fillets**

natural maui beef fillets rubbed with a dijon-garlic sauce, then set off with aromatic herbs de provence. Served with buttered baby carrots.

## **mushroom bisque**

a creamy, rich bisque featuring two types of tender mushrooms, sherry wine and a touch of spice. Served with a sourdough demi-baguette.

## **parmesan crusted pork medallions**

pork tenderloin medallions crusted with sourdough breadcrumbs, parmesan cheese and herbs. Served with a sage butter cream sauce and rosemary garlic roasted potatoes.

## **mandarin orange chicken**

crispy chunks of battered chicken sautéed and tossed with a tangy, classic mandarin orange ginger sauce. Served with jasmine rice.

## **poached wild salmon with herbed butter**

wild alaskan salmon fillets, accompanied by a fresh lemon herb butter and organic green beans.

## **balsamic glazed pork tenderloin**

a tangy and sweet balsamic glazed pork tenderloin topped with thinly sliced onions. Served with german chive potato pancakes.

## **asian london broil**

all natural london broil marinated in a ginger sesame sauce. Served with mild wasabi red skin mashed potatoes.

## **herb roasted chicken**

a wonderful stew with chicken, red potatoes, celery and baby carrots in a light rosemary herb broth. Cooked in an "oven bag" for a no-mess dinner.

## **roasted tomatoes with shrimp & feta**

plump shrimp and sweet roma and cherry tomatoes simmered with lemon and garlic, then broiled with chunks of feta cheese. Served with angel hair pasta.

## **apricot rum pork stir fry**

chunks of pork soaked in a garlic rum marinade. Stir fried with a sweet apricot-ginger sauce and served over fresh japanese udon noodles.

\* menu subject to change based on availability