



Sit Down Menu

SALAD COURSE

Select One

LYMAN ORCHARDS PEAR SALAD
field greens, poached Lyman Orchards pears,
candied walnuts, Tres Leches cheese,
fig balsamic vinaigrette

LYMAN ORCHARDS APPLE SALAD
field greens, Lyman Orchards apples, dried cranberries,
goat cheese, Lyman Orchards cider vinaigrette

FARMHOUSE SALAD
field greens, red onions, tomatoes, cucumbers, carrots,
Parmesan crusted toast point, fresh herbed vinaigrette

ENTRÉE COURSE

Select Three

FILET MIGNON ♦
garlic & chive whipped potato, roasted carrots,
port wine demi-glace

PAN SEARED SCALLOPS ♦
panko crusted, cauliflower mash, roasted brussel sprouts
& native corn, applewood smoked lardon

THE PRIME ♦
grilled USDA prime NY strip, Parmesan smashed potato,
roasted mushroom & shallot demi-glace

GRILLED SWORDFISH
delicata squash, kale, caramelized onions & rice,
toasted quinoa, pumpkin butter

BRAISED SHORT RIB
sweet potato mash, hot honey fried brussel sprouts,
Korean BBQ sauce

SHRIMP & GRITS ♦
chorizo cornbread stuffing, spiced grits,
roasted tomato saffron butter

CHICKEN JACQUELINE
Milanese style, traditional piccata sauce,
fresh greens salad, Pecorino & fresh lemon

SEARED ATLANTIC SALMON
parsnip purée, roasted broccolini,
maple grain mustard glaze

HERB ROASTED CHICKEN BREAST
roasted root vegetables & potatoes, garlic thyme jus

LYMAN ORCHARDS CHICKEN
Lyman's apple & aged cheddar stuffing,
cranberry farro pilaf, apple dijon pan reduction

PAN SEARED PORK CHOP
rosemary & sage rub, spaghetti squash, roasted apples

Plant based option available upon request

STUFFED DELICATA SQUASH
tikka masala ragout with rice,
red pepper marinara, fresh herbs

In Addition To Three Entrées