

# American Menu

## Appetizers

### STUFFED MUSHROOMS

white button mushrooms  
stuffed with mild Italian sau-  
sage or vegetarian style

### TOMATO BASIL

**CROSTINI:**  
fresh tomatoes, garlic,  
fresh basil, olive oil,  
shredded parmesan  
cheese drizzled with  
balsamic glaze

### BEEF CROSTINI

garlic toasted bread  
topped with seasoned  
roasted beef finished with  
chimichurri or  
horseradish cream  
sauce garnished with

### CHILI LIME BAKED

**SHRIMP CUP**  
baked crispy wonton  
filled with herb cream  
cheese and topped with  
a chili lime shrimp

### HAND ROLLED MEATBALLS

seasoned ground beef baked  
and served with marinara  
sauce

### CUCUMBER BITES APPETIZERS

cucumber cups stuffed  
with herb cream cheese  
with cherry tomatoes

### BOURBON GLAED CHICKEN SKEWERS

grilled chicken basted in  
a bourbon whisky sauce

## Entrées

### HERB ROASTED CHICKEN BREAST

marinated chicken breast  
seasoned with fresh rose-  
mary and lemon

### ROSEMARY GARLIC CHICKEN

marinated chicken breast  
seasoned with fresh rose-  
mary and garlic

### BAKED CHICKEN SCALOPPINI

fried breaded chicken  
breast finished with a  
brown sauce

### GARLIC ROSEMARY PORK LOIN

pork loin seasoned with  
garlic and rosemary

### GRILLED SKIRT STEAK

marinated skirt steak sea-  
soned with our homemade  
dry rub

### SEASONED ROASTED TOP ROND BEEF

marinated top round beef  
seasoned with herbs and  
our homemade steak  
rub slow cooked to  
perfection

### HONEY MUSTARD BAKED SALMON

salmon coked the finished  
with a homemade honey  
mustard glaze

### CRUSTED PARMESAN CHICKEN BREAST

breaded chicken breast  
seared and topped with  
marinara sauce and grat-  
ed parmesan cheese

### HONEY MAUSTARD PORK TENDERLOIN

marinated pork tenderloin  
with homemade honey  
mustard sauce

### SLOW COOKED CITRUS PULLED PORK

seasoned slow roasted  
pulled pork served with  
your choice of sweet or  
spicy barbeque sauce

### CREAMY CHICKEN MARSALA

seasoned chicken breast  
topped with a creamy  
mushroom sauce with  
marsala wine

## Side Items

**BRAISED CABBAGE**-sautéed  
diced tomatoes topped with fresh  
parsley

**RICE PILAF**-long grain rice cooked  
with diced onions in seasoned broth  
with fresh parsley

**VEGETABLE RICE**-  
sauteed seasonal vegetables mixed  
with long grain rice

**SEASONAL MIXED VEGETABLE**-  
vegetable medley seasoned and  
roasted with oil and herbs

**SAUTÉED RED POTATOES**-diced  
red potatoes, diced tomatoes, fresh  
garlic topped with fresh parsley

**ROSEMARY GARLIC POTATOES**-  
red potatoes seasoned with  
garlic and rosemary then baked

**HONEY GLAZED CARROTS**-  
carrots cooked with brown sugar,  
butter and honey

**SAUTÉED GREEN BEANS:**  
sauteed green beans with diced to-  
matoes and fresh garlic and herbs

**GARLIC MASHED POTATO**-  
Idaho potatoes seasoned to perfec-  
tion then blended until  
creamy smooth

**POTATO AU GRATIN**-  
scaloped potatoes baked then  
mixed with heavy cream and topped  
with cheese

**STEAMED BROCCOLI**-fresh broc-  
coli steamed then mixed olive oil,  
garlic and tomatoes

**SAUTÉED GREEN BEANS WITH  
BACON**-sauteed green beans  
cooked with diced smoked  
Applewood bacon

## Salads

**GOURMET SALAD:** mixed greens, cherry toma-  
toes, shaved carrots, cucumbers

**CAESAR SALAD:** romaine, croutons,  
cherry tomatoes, shredded parmesan