



## ENTREES

### GRILLED FILET MIGNON

Filet of Beef Tenderloin finished in a Baby Bella Demi-Glace served with Farmhouse Smashed Red Potatoes and Vegetable Medley.

**\$25.95**

### BRAISED PORK LOIN

Whole Boned Pork Loin finished with Chef Rooster's Special Pork Sauce served with Farmhouse Smashed Red Potatoes and Vegetable Medley.

**\$19.95**

### CHICKEN OSCAR

Grilled Boneless Chicken Breast Topped with a Crab Cake, Asparagus Spears and finished in a Hollandaise Sauce. Served with Farmhouse Smashed Potatoes and Vegetable Medley.

**\$16.95**

### PECAN CRUSTED MAHI-MAHI

Sautéed Pecan Crusted Mahi- Mahi topped with a Fresh Fruit Salsa and Banana Ketchup and served over a Yucca Cake with a Vegetable Medley.

**\$22.95**

### SALMON WELLINGTON

Poached Salmon, Braised Spinach and Scallops served in a Puff Pastry and finished in a Lemon Dill Crème Sauce.

**\$19.95**

### PORK OSSO BUCCO

A Traditional Italian Recipe of Slow Roasted Pork Shanks finished in Balsamic Glaze served with Farmhouse Smashed Red Potatoes and Vegetable Medley.

**\$24.95**

### CRAB STUFFED TILAPIA

Tilapia stuffed with Chef Rooster's Spiced Crab finished in a Lemon Dill Crème Sauce served with Rice Pilaf and Vegetable Medley.

**\$17.95**

### CRAB CAKES

Blend of Claw & Lump Crabmeat seasoned with Chef Rooster's Secret Spices, pan seared, finished in a Fresh Fruit Salsa and served with Rice Pilaf and Vegetable Medley.

**\$17.95**

### SHRIMP ALA ROOSTER

Shrimp sautéed with Sun-Dried Tomatoes, Artichoke Hearts, Pine Nuts, Black Olives finished in a Basil Beurre Blanc Sauce and served over the Chef's Choice of Pasta.

**\$17.95**

### SEAFOOD PASTA

A Truly Tasty Array of the Sea's Finest Selection of Seafood tossed in a Pesto Cream Sauce over the Chef's Choice of Pasta and served with Garlic-Toasted Cheese Bread.

**\$18.95**

### CORNISH HEN

Pecan Stuffed Cornish Hen slow-roasted and finished in a Rosemary Crème Sauce. Served over Rice Pilaf with a Vegetable Medley.

**\$16.95**

### VEAL MARSALA

Thin-sliced Veal Cutlet lightly breaded then sautéed in a Baby Bella Marsala Sauce, served with Farmhouse Smashed Red and Vegetable Medley

**\$19.95**

All entrées are served with fresh baked rolls, your choice of Garden, Caesar or Spinach Salad.

**VEGETABLE LASAGNA** A Vegetarian Delight featuring Zucchini, Baby Bella Mushrooms, Spinach, and Carrots layered in Lasagna Noodles with a Three Cheese Blend and finished in a Marinara Sauce and served with a Garlic-Toasted Cheese Bread. **\$12.95**