

# House Specialties

All house specialties are served with  
vegetable du jour.

## Lobster Mac and Cheese

A split cold water lobster tail topped with a savory toasted panko crumb and baked. Presented with cheese tortellini's tossed with a decadent cheese sauce accented with sweet Red crab meat and fresh herbs.

## Garden Vegetable Curry

An array of fresh seasonal vegetables sauteed in sesame oil. Tossed with lentils, rice noodles and a Southeast Asian style curry sauce. Finished with cashew pieces.

*Add:*

*Grilled five spice chicken breast*

*Panko shrimp*

## Grilled Shoyu Chicken Breast

Boneless breast marinated in a Polynesian marinade and grilled. Served with a refreshing pineapple salsa and majestic rice blend.

## Renaissance Summer Raviolis

Italian four cheese raviolis topped with a San Marzano tomato sauce accented with house pesto and savory turkey Italian sausage. Finished with Slippery Hill Farms lettuce blend tossed with a flavorful vinaigrette dressing and shaved Parmigiano Reggiano.

### **Add ons to Entree orders:**

*Garden Salad with choice of dressing*

*Small Caesar salad*

*Vegetable Du Jour*

