



## ***The Main Event***

***A selection of our most requested entrees. Time - tested, customer-approved and always made with the freshest, local ingredients from farm and sea to your table***

### ***Local Fish, Lobster, Shrimp***

#### ***Seafood Paella Vineyard Style!***

Our paella is created on premise and your guests will enjoy watching the show!  
shrimp, littlenecks, mussels, calamari, chicken, spicy sausage, vegetables,  
homemade chicken stock, saffron & rice create a memorable dish

#### ***Caribbean Paella***

Our paella is created on premise and your guests will enjoy watching the show!  
chicken, shrimp, mussels, pineapple, vegetables, coconut, lime & chicken broth with jasmine rice, scallions & cilantro

#### ***Horseradish Encrusted Salmon Fillet***

a light kick of horseradish & fresh bread crumb topping

#### ***Salmon Fillet***

cucumber dill, lemon beurre blanc, or honey ginger glaze

#### ***Faroe Island Salmon***

the icy waters of the Arctic create the buttery texture of this fish  
with olive tapenade, beurre blanc, beurre rouge, or honey ginger glaze

#### ***Cod Nicoise***

pan seared and served with black olive & tomato tapenade

#### ***Fresh Atlantic Cod***

pan seared with lemon beurre blanc

#### ***Asian Stuffed Shrimp***

jumbo shrimp, crab meat, cilantro, ginger, scallions, and beurre blanc

#### ***Grilled Swordfish***

Chef's selected preparation: mango salsa, roasted poblano peppers and avocado salsa, classic lemon beurre blanc, or nicoise

#### ***Local Striped Bass***

pan seared with Chef's selected sauce

#### ***Vineyard Sole***

delicate & flaky; it needs nothing but a little lemon and butter

#### ***New England Lobster***

steamed to perfection and served with drawn butter and lemon  
or split & grilled for a perfect surf & turf

#### ***Halibut Piccata***

lemon, capers, white wine

### ***Chef's Sauces, our favorites:***

*lemon beurre blanc, avocado & roasted poblano salsa, nicoise, mango salsa, mediterranean, beurre rouge, honey ginger glaze, olive tapenade*

### ***Beef, Pork, Lamb***

#### ***Roasted Tenderloin of Beef***

rosemary, garlic & olive oil rubbed, served with a port wine demi glace or horseradish cream sauce

#### ***Prime Rib of Beef***

boneless rib eye with roasted garlic & kosher salt served with au jus & horseradish cream sauce

#### ***Steak Au Poivre***

New York Strip, five peppercorns, classic brandy cream sauce

***Beef Wellington***

filet mignon, herb boursin, golden puff pastry served with a bearnaise sauce

***Beef Short Ribs***

braised in red wine & root vegetables, served over creamy polenta

***Grilled Leg of Lamb or Rack of Lamb***

rubbed with mustard, white wine, fresh herbs & spices

***Bourbon Glazed Roasted Pork Loin***

bourbon, brown sugar, savory herbs

***BBQ Ribs***

we serve ours with a secret dry rub & add our TLC sauce; fall off the bone, scrumptious!

***Fresh Organic Poultry***

***Roasted Stuffed Turkey Breast***

butterflied breast stuffed with fresh bread crumbs & herbs  
served with pan gravy & cranberry chutney

***Chicken Piccata***

tender fresh breasts, lemons, capers & herbs - a lite summer entree

***Herb Crusted Lemon Chicken***

roasted with fresh lemons, herbs, white wine & garlic

***Chicken Marbella***

tender breasts marinated in brown sugar, red wine, capers, olives & fresh herbs; roasted

***Indonesian Chicken***

tender breasts, Indonesian spices with a honey tamarind glaze

***Jerk Chicken***

tender breasts marinated in classic jerk seasoning with a roasted jalapeno & mango puree

***Country Fried Chicken***

We are famous for this southern specialty; buttermilk is not the only secret in our recipe!

***BBQ Chicken***

grilled tender breasts, our house bbq sauce

***Vegetarian***

***Baked Stuffed Portabella***

stuffed with polenta, spinach, or four cheeses

***Veggie Haystack***

stacks of grilled veggies & garlicky spaghetti squash

***Eggplant Parmesan***

layers of roasted eggplant with mozzarella, Parmesan & marinara

***Vegetable Paella***

arborio rice, lots of vegetables, rich vegetable broth, saffron

***Pasta***

fresh veggies, fresh pasta : Primavera, Puttanesca, Alfredo

***Baked Stuffed Tomato***

vine ripe tomato stuffed with fresh bread crumbs, Parmesan & garlic