



First Courses

THIRTEEN 09 Salad

Mixed greens tossed in balsamic vinaigrette, arranged in phyllo ring, accompanied by fruit chutney, pickled red onions, carrot ribbons, candied nuts, and bleu cheese

Chicken Consommé

Ravioli and herbed crouton

Fruit and Cheese Plate

An assortment of fruit, cheese, chutney, preserves, and breads

Entrée

Stuffed Chicken Breast

Cranberries, caramelized onions, roasted garlic, and honey combined as a stuffing, top with a berry demi-glace. Served over grains, and Chef's vegetables \$16

Smoked New York Strip Steak

Grilled to your liking, served with roasted garlic mashed potatoes, vegetables du jour and demi-glace \$19

Tilapia en Papillote Florentine

Steamed in a white wine butter sauce with a grain du jour, and vegetable medley \$16

Grilled Pork Chop

Served with grain du jour, mustard demi-glace and season vegetables \$13

Shrimp Croquettes

Served with wilted greens, beets, alfredo sauce, and fried sage \$15

Dessert

Cake Trio

Mini red velvet cake, fudge brownie cake, and cheesecake accompanied by a berry coulis, vanilla anglaise, chocolate sauce, and spiced nuts

18 Hour Poached Pear

Served with balsamic reduction, candied nuts, and blue cheese

Ice Cream Duet

Asked your server for featured ice creams

