



Tuscan Wine Room Dinner Menu

FRESH FROM THE GARDEN

Included with your dinner; please choose one

Summer Salad

With Strawberries, Bleu Cheese, Pecans & Honey-Mustard

Traditional House Salad

With Tomatoes, Black Olives, English Cucumbers & Italian Dressing

Southern Belle Salad

With Mandarin Oranges, Raisins, Tomatoes & Apple Cider Vinaigrette

Greek Salad

With Kalamata Olives, English Cucumbers, Tomatoes, Feta Cheese & Greek Vinaigrette

Classic Caesar Salad

With Asiago Cheese, Homemade Croutons & Caesar Dressing

Baby Spinach Salad

With Gorgonzola, Tomatoes, Spiced Candied Walnuts & Roasted Pear Vinaigrette

Balsamic Salad

With Feta, Sun Dried Tomatoes, Spiced Candied Walnuts & Balsamic Dressing



HOMEMADE SOUPS

French Onion

With Baguette Crouton & Asiago

Tomato Bisque

With Balsamic & Parmesan

Wild Mushroom

Finished with Cream Sherry

French Lentil

With Italian Prosciutto Ham

Add **\$5** per person





Tuscan Wine Room Dinner Menu, Continued

BEEF

Hand-Cut Black Angus Beef Tenderloin

With Cabernet Sauce

8 ounces **\$36**

6 ounces **\$33**

Sliced Tenderloin of Beef

With Mushroom Sauce

\$33

Hand-Cut Rib eye Steak

With Garlic-Shallot Butter

10 ounces **\$29**



CHICKEN

Italian Chicken Cutlet

With Marinara, Bell Peppers, Onion, Asiago & Provolone

Chicken Marsala

With Mushrooms & Marsala Wine Sauce

Chicken Queen of England

With Grapes, Walnuts & Sherry-Honey Glaze

Chicken Dijonnaise

With Onions, Tomatoes & Dijon Cream

Chicken Picatta

With Artichokes, Capers & Lemon Sauce

Chicken Italy

With Basil & Sun Dried Tomato Pesto & Provolone

\$21





Tuscan Wine Room Dinner Menu, Continued

PORK

Teriyaki Pork Tenderloin
Marinated with Garlic & Ginger

Italian Pork Cutlet
With Marinara, Bell Peppers, Onions, Asiago & Provolone

Pecan Encrusted Pork Tenderloin
With Sesame Aioli

Pork Picatta
With Asparagus, Tomatoes, Onions, Marinated Artichokes & Lemon Sauce

Grilled Pork Tenderloin
With Mushroom-Sherry Sauce

\$21



SEAFOOD

Tilapia Florentine
With Baby Spinach, Tomatoes & Mornay Sauce

Fresh Norwegian Salmon
With Black Olive & Sun Dried Tomato Tapenade
or
With Lemon White Wine Butter

\$24

Almond Encrusted Red Snapper

Fresh Maryland Crab Cakes
With Dijon Aioli

\$29

Yellow Fin Tuna
With Sesame-Wasabi Vinaigrette

\$31

Chilean Sea Bass
With Sherry Artichoke Butter

\$34





Tuscan Wine Room Dinner Menu, Continued

STARCH

Included with your dinner; please choose one

Risotto

With Marinated Artichokes, Tomatoes & Asiago

Euro Roasted Potatoes

With Aged Balsamic & Parmesan

Basmati Rice

With Sun Dried Tomatoes

Homemade Mashed Potatoes

With Roasted Garlic

Au Gratin Potatoes

With Cheddar & Asiago

The Legendary Ashley Grill Creamed Potatoes



DESSERTS

Deep Chocolate Torte

Warm Apple Spice Cake

With Caramel Maple Sauce

Chocolate Cake with Chocolate Cream Cheese Icing

With Chocolate Ganache Sauce

French Vanilla Crème Brulée

With Fresh Seasonal Berries

Traditional Cheesecake with Fresh Berries

Gourmet Carrot Cake

With Cream Cheese Icing

Cheesecake with Apple Foster Glaze

Cheesecake Layered with Deep Chocolate Torte

Classic Italian Tiramisu

With Lady Fingers & Mascarpone Cheese

Combination Plate of Marla's Gourmet Petite Desserts

Pecan Torte with Chocolate Ganache, Key Lime Tartlet & Crème Brulée Fruit Tart

\$7





Tuscan Wine Room Dinner Menu, Continued

Each chef's entrée comes with your choice of one Fresh From the Garden salad, your choice of one starch, plus fresh vegetables & fresh-baked breads.

Panache gourmet coffee is included with each meal.

Combination plates available; please ask for details.

Dietary restrictions can be accommodated.

If you e-mail your order, please call to verify we received it.

Due to the market, prices are subject to change without notice.

Lunch Room Rental \$150 + \$400 food & beverage minimum order.

Dinner Room Rental \$150 + \$600 food & beverage minimum order.

All-Day Room Rental \$250 + \$600 food & beverage minimum order.

Service Charge 20%.

Sales Tax 7%.

Food & Beverage Tax 1%.