



# *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 Dressing

### **Traditional House Salad**

With Tomatoes, Black Olives & English Cucumbers

With Italian & Ranch Dressings

### **Southern Belle Salad**

With Mandarin Oranges, Raisins, Tomatoes & Apple Cider Vinaigrette

### **Greek Salad**

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

### **Classic Caesar Salad**

With Shaved Parmesan 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 Filet Mignon**

With a Rich Cabernet Sauce

8 ounces **\$37**

6 ounces **\$34**

**Sliced Black Angus Tenderloin of Beef**

With Marsala Mushroom Sauce

**\$33**

**Hand-Cut Black Angus Rib Eye Steak**

With Garlic-Shallot Butter

10 ounces **\$31**



**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, Parmesan & Provolone

**\$23**



**LAMB**

**New Zealand Dijon Encrusted Rack of Lamb**

With Rosemary Sauce

**\$36**





## *Tuscan Wine Room Dinner Menu, continued*

### **PORK**

#### **Teriyaki Grilled Pork Tenderloin**

Marinated in Sesame Seed Oil, Garlic & Ginger

#### **Grilled Pork Tenderloin**

With Mushroom Sherry Sauce

#### **Pecan Encrusted Pork Tenderloin**

With Sesame Aioli

#### **Euro Stuffed Pork Loin**

With Baby Spinach, Onions, Sun-Dried Tomatoes, Feta & Burgundy Sauce (minimum 12 orders)

#### **Pork Picatta**

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

**\$23**



### **SEAFOOD**

#### **Chilean Sea Bass**

With Cream Sherry Butter, Artichokes & Capers

#### **Halibut**

With Artichoke, Sun-Dried Tomato Pesto & Kalamata Olive Tapenade

**\$37**

#### **Mahi Mahi**

With Lemon Pesto Sauce

#### **New Orleans Style Blackened Grouper**

**\$32**

#### **Tilapia Florentine**

With Baby Spinach & Mornay Sauce

#### **Norwegian Salmon**

With White Wine, Butter, Dill & Lemon

or

With Basil & Parmesan Pesto

or

With Kalamata Olive & Sun-Dried Tomato Tapenade

**\$24**





## *Tuscan Wine Room Dinner Menu, continued*

### **STARCH**

*Included with your dinner; please choose one*

#### **Risotto**

With Edamame & Mushrooms

or

With Artichokes, Tomatoes & Asiago

#### **Euro Roasted Potatoes**

With Oregano, Cumin, Olive Oil, Balsamic Syrup & Parmesan

#### **Basmati Rice**

With Sun-Dried Tomatoes

#### **Homemade Mashed Potatoes**

#### **Au Gratin Potatoes**

With Cheddar & Asiago

#### **The Legendary Ashley Grill Creamed Potatoes**

Made With Sliced Red Potatoes, Cream, Tarragon & Parmesan



### **DESSERTS**

#### **Deep Chocolate Torte**

With Raspberry Sauce

#### **Warm Apple Spice Cake**

With Caramel Maple Sauce

#### **Chocolate Cake with Chocolate Cream Cheese Icing**

With Chocolate Ganache Sauce

#### **French Vanilla Crème Brûlée**

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 Brûlée 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 email 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.

Service Charge 20%.

Sales Tax 7%.

Food & Beverage Tax 1%.