



MENU

Appetizers

Salsa Trio 6

Pico De Gallo, Pineapple Salsa and Chef's Special
Served with Fresh Tortilla Chips

Italian Intro 8

Antipasto Display with Cured Meats, Cheeses, Olives, and Vegetables
Served with Lahvosh

Fruit and Cheese Duet 9

Fresh Fruits and a Variety of Cheeses
Served with Herbed Lahvosh

Lighter fare

Fresh Soup of the Day with Artisan Bread 6

Consult your Server

Honey Walnut Chicken Salad 11

Chopped Romaine and Spring Greens, Apples, Walnuts and Cranberries
Served with Honey-Herb Vinaigrette and Sliced Chicken Breast or Tofu

Add a Cup of Soup 2.5

Substitute Salmon 4

Vino Bleu Burger 12

6 oz. Niman Ranch Burger Patty Topped with Bleu Cheese, Bacon and
Red Wine-Soaked Tomatoes Served with House Made Chips

Substitute House Salad 3.5

Entrées

*Served with Fresh Breads and Spreads, Chef's Daily Vegetable,
and Your Choice of Either Soup du Jour or House Salad*

Sweet Thai Curried Eggplant 15

Fresh Eggplant, Onions, Carrot, Edamame and Green Chilies Braised in a Sweet and Spicy
Curry Broth Served Over a Bed of Basmati Rice and Drizzled with

Mango-Lemongrass Syrup

Add Chicken 5

Add Salmon 6

Cherry Herb Chicken 23

Bone-In Breast Braised with Chardonnay, Fresh Herbs and Yukon Potatoes
Topped with a Tart Cherry Compote and Savory Berry Jus

East/West Salmon 24

Fresh Atlantic Salmon Filet Painted with Asian Pesto
Served with Coconut Jasmine Rice, Tomatillo Mango Salsa and Sake Vinaigrette

Peppercorn Beef Tenderloin 36

Omaha Steaks Beef Tenderloin seared in Garlic-Peppercorn
Served with Chive Mashers, White Hominy Purée and Porcini-Shiraz Essence

Chef's Daily Creation

Consult your Server

Desserts

Holland Center Torte or Chef's Daily Creation 4.5