

Main Entrees

Event Extraordinaire

Slow Roast Prime Rib.....	\$14.00
Pecan or Herb Crusted Beef Tenderloin.....	\$16.00
Beef Rolls with Wild Rice and Creamy Mushroom Sauce.....	\$12.00
Lemon Pepper and Herb Pork Tenderloin.....	\$12.00
Pork Tenderloin in Creamy Dijon or Mushroom Sauce.....	\$12.00
Portabella Stuffed Chicken Breasts.....	\$12.00
Chicken Breasts with Black Forest Ham and Italian Cheese Stuffing.....	\$12.00
Paella with Chicken and Shrimp.....	\$16.00
Blackened Tuna with Tomato and Caper Salsa.....	\$16.00
Grilled Wasabi Tuna Steaks.....	\$16.00

Per person price includes choice of 2 sides. Going Low Carb? Many of our recipes can be modified without losing the fantastic flavor!

A Taste of Tennessee

Chicken Fried Steak with Buttermilk Gravy.....	\$9.00
Chicken Fried Chicken with White Wine Gravy.....	\$9.00
Southern Fried Catfish.....	\$11.00
Slow Roasted Pulled Pork or Beef.....	\$9.00
Country Style Barbeque Ribs.....	\$11.00
Half Slab of Baby Back Ribs.....	\$11.00
Mama's Meatloaf.....	\$7.00
Baked Porkchops with Herb Stuffing.....	\$9.00

World Market

South of the Border

Fajitas (Beef, Chicken, or Veggie).....	\$12.00
Tacos (Pulled Beef or Chicken)	\$12.00

Chicken Enchiladas	\$10.00
Shredded Beef Enchiladas	\$10.00
Seafood Enchiladas	\$12.00
Enchilada Sauces: Chili Verde, Chipolte, or Spicy Ancho	
Carne Asada	\$12.00
Pollo Asada	\$10.00
Pork Chili Verde	\$10.00

Italian Classics

Chicken Parmigiana	\$9.00
Chicken Picatta	\$9.00
Chicken Cacciatore	\$9.00
Rosemary and Lemon Grilled Chicken	\$9.00
Spaghetti and Meatballs or Italian Sausage	\$7.00
Beef Braciola	\$12.00
Spaghetti alla Carbonara	\$7.00
Pasta with Tuna and Creamy Lemon Sauce	\$12.00
Roasted Chicken with Pasta and Creamy Portabella Sauce	\$12.00
Grilled Chicken Tetrazzini	\$10.00
Lasagna Traditional	\$10.00
Roasted Vegetable Lasagna	\$8.00
Chicken Lasagna with Spinach Alfredo Sauce	\$12.00
Kicked up Cajun	
Jambalaya (Chicken, Sausage, and Shrimp)	\$12.00
Blackened Tilapia	\$12.00

Side Dishes

6 oz. serving.....	\$2.75	Fresh Steamed Veggie Medley - Cream Cheese & Garlic Mashed Potatoes - Cheesy Au Gratin Potatoes - Herb Roasted New Potatoes - Creamy Three Cheese Macaroni - Fresh Sauted Green Beans - Buttered Baby
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Carrots - Grilled Corn - Fresh Asparagus with Lemon Herb Butter - Seasoned Wild Rice - Spicy Black Beans - Spanish Rice - Baby Peas with Pearl Onions & Mushrooms - Asiago Polenta - Wild Mushrooms Risotto - Baked Zucchini & Yellow Squash with Garden Stuffing

Side Salads

(6 oz. individual serving).....\$2.75

(groups of 4 or more).....\$2.00 / person

Garden Pasta Salad - Greek Pasta Salad - Cole Salad - Gazpacho Salad - Homestyle Potato Salad - New Potato and Green Bean Salad - Three Bean Salad with Vinaigrette - Chunky Chow Mein Salad - Fresh Tomato Caprese - Macaroni Salad