

Entrée Pork

Asian Pork Loin

Asian Pork Loin- Sesame seared with ginger-soy reduction served over fried rice

BLT Pasta

Bacon, Arugula, and Tomato served on penne pasta with a garlic cream sauce, and topped with Parmesan

Bourbon and Brown Sugar Pork Tenderloin

Roasted Pork Tenderloin with a Bourbon and Brown Sugar Glaze

Bratwurst on a Bun

Served with Grilled Onions, Sauerkraut, Spicy Mustard, and Ketchup also served with House-made Potato Chips

Brown Sugar Glazed Spiral Cut Ham

Spiral Cut, Brown Sugar Glazed Ham

Cajun Pork Loin

Roasted Pork Loin with a Cajun Cream Sauce

Cherry Bourbon Smoked Pork Tenderloin

Applewood smoked pork tenderloin with cherry-bourbon compote

Cherry Bourbon Smoked Porkloin

Applewood smoked porkloin with cherry-bourbon compote

Cranberry Chipotle Pork Loin

Roasted Pork Loin with a Cranberry Chipotle Glaze

Garlic and Mustard Crusted Pork Loin

Garlic and Mustard Crusted Pork Loin with a cranberry-tarragon chutney

Herb Roasted Pork Loin

Herb Roasted Pork Loin with raspberry chipotle glaze

Kalua Pork

Nothing is more quintessential to a Hawaiian Luau than Kalua Pork. This slow braised, shredded pork has a balance of sweet chili and pineapple that will transport your taste buds to the North Shore of Oahu. Served with Hawaiian Rolls

Lemon Caper Pork Scallopini

Pork Tenderloin cutlets lightly breaded and fried and served with a lemon and briny capers sauce

Mild Italian Sausage and Penne

Mild Italian Sausage with a garlic butter sauce and broccoli over Penne pasta

Peach and Chipotle Glazed Pork Loin

Roasted Pork Loin with a Peach and Chipotle Glaze

Philippine Roast Pork

Philippine Roast Pork- An Aromatic blend of citrus, soy, cider, roasted garlic and regional Philippine spices

Pork Milanese

Lightly Breaded Pork Tenderloin Chops with a creamy caper and lemon sauce

Pork Pot Roast

Slow cooked with carrots, potatoes and onions

Pork Shank Osso Bucco

Slow roasted, bone-In braised shanks with tomatoes and herb sauce

Pulled Pork Taco

Mexican Pulled Pork Tacos with slaw, cilantro and Cotija Cheese topped with a Sweet Onion Chipotle Sauce

Pulled Pork Tostadas

Flavorful pulled pork served on a bite sized tostada with mango salsa and an avocado drizzle.

Rosemary Pork Chops

Rosemary Pork Chops- center cut bone in chops with port glaze

Sausage on a stick

9 Ounce Sausage on a Stick

Slow Roasted Pulled Pork and Cotija Quesadillas

Flour tortillas are loaded with pulled pork, zesty pico de gallo and cotija cheese then browned to perfection, served with cilantro lime sour cream.

Smoked Baby Back Ribs

Smoked Baby Back Ribs. Dry rubbed and hickory smoked.

Smoked Pork and Cheese Enchiladas in Red Sauce

Smoked Pork and Cheese Enchiladas in Red Sauce

Smothered Pork Chops

Seared Pork loin chop smothered with caramelized onions and natural pan gravy

Spinach and Feta Stuffed Pork Loin

Spinach and Feta Stuffed Pork Loin with an herbed pan sauce

Entrée Seafood

Battered Fried Shrimp

Crispy battered shrimp with a spicy remoulade

Blackened Catfish

Spiced rubbed and pan seared catfish

Blackened Tilapia

Seasoned and pan seared Tilapia served with a Cajun Remoulade sauce over dirty rice

Cedar Plank Salmon with Tomato Jam

Fresh Salmon Grilled on a cedar plank and served with tomato jam

Chili Glazed Salmon

Grilled, with sweet Thai chili sauce and a mango chutney

Cilantro Shrimp

Cilantro shrimp over Spanish rice with Tequila lime sauce

Citrus Glazed Shrimp

Skewered shrimp with a fresh citrus and ginger marinade.

Fried Catfish

House breaded and fried catfish filet served with green tomato relish and fresh tartar sauce

Fried Cod Fillet

Two 3 ounce Seasoned and Fried Cod Fillets served with House made Tartar Sauce and Malt & Vinegar

Gingered Shrimp Skewers

3 marinated jumbo shrimp grilled on knotted bamboo skewers

Grilled Salmon Farfalle

Grilled salmon with bow tie pasta in a tomato basil cream sauce with an asparagus garnish

Grilled Shrimp

Grilled Shrimp with a lemon butter sauce

Grilled Tilapia Provencal

Grilled Tilapia Provencal with Roma tomato, artichoke, and mushroom in a white wine sauce

Lemon Fennel Halibut

Pan Seared Halibut with a Citrus Fennel Slaw

Lemon Fennel Tiger Shrimp Skewer

3 large butterflied shrimp marinated in lemon, garlic, and fennel with a tarragon cream sauce on a skewer

Lobster Tail

Seasoned and grilled whole lobster tail served with drawn butter

Mediterranean Grilled Salmon

Mediterranean Grilled Salmon with Red Pepper Couscous and Tomato Preserves

Orange-Sesame Grilled Salmon

Tender salmon grilled on an open flame and served with a tangy-sweet Orange-Sesame glaze.

Pan Seared Sea Bass

Pan seared sea bass in a saffron cream sauce served with an asparagus garnish

Potato Crusted Halibut

Potato crusted halibut pan roasted and served with shallot-white sauce

Seafood Etouffee

Seafood Etouffee with shrimp, scallops, and crawfish in a white wine sauce

Seared Salmon with Champagne Beurre Blanc- 4 oz

Seared salmon covered with a creamy butter sauce made from Champagne, fresh lemon, orange, and lime juice

Seared Salmon with Champagne Beurre Blanc- 6 oz

Seared salmon covered with a creamy citrus, Chardonnay Butter Sauce

Sesame Seared Tuna

Sesame seared tuna with miso glaze

Shrimp and Grits

Smoked Gouda grits served with sauteed garlic butter and grilled shrimp

Shrimp Scampi Pasta

Shrimp, buttery and lush with garlic, over angel hair pasta and served with garlic bread

Shrimp with Saffron Risotto

Juicy marinated shrimp served over saffron risotto with basil-infused olive oil

Southwest Tilapia with Chipotle Cream

Pan seared Tilapia with a smokey chipotle cream sauce topped with a roasted corn-black bean salsa and crispy tortilla slivers