

Talk of the Town Dinner Series
Thursday, February 21, 2008

Soup
French Onion

Salad
Spinach Apple

Entrees
Marinated Grilled Pork Tenderloin \$16.95

Honey Glazed Chicken \$15.95

Trout Almandine \$15.95

Garden Vegetable Stir-Fry \$13.95

**All entrees are served with Risotto, Sugar Snap Peas
with Peppers and Freshly Baked Rolls**

Dessert
Triple Layer Brownie Cake

Talk of the Town Dinner Series
Thursday, February 28, 2008

Appetizer

**Tomato, Garlic and Basil Bruschetta
on a grilled Italian Crustini**

Salad

**Spring Greens with English Cucumber, Grape Tomatoes,
Dried Apricots, Carrot, Pecans and Bleu Cheese**

Entrees

**Pine Nut Crusted Rack of Lamb with
Balsamic Demi-Glace \$18.95**

**Romano Crusted Boneless Thigh of Chicken
with an Herb Chicken Jus \$16.95**

**Crab Topped Salmon with
Roasted Tomato Beurre Blanc Sauce \$17.95**

**Duxelles Stuffed Shells with Sautéed Spinach, Roasted Tomato
Topped with a Garlic Herb Cream Reduction \$15.95**

**All entrees are served with Minnesota Style Rice Pilaf, Oven Roasted
Vegetable Medley and Freshly Baked Rolls**

Dessert

Bavarian Cream with Strawberries and Blueberries

Talk of the Town Dinner Series
Thursday, March 6, 2008

Soup
Cheddar Baked Potato

Salad
Mixed Greens with Brown Butter Vinaigrette

Entrees
Peppercorn Crusted Ribeye Steak on Tomato, Goats Cheese and topped with a Balsamic Reduction and French Fried Onions \$18.95

Garlic and Pesto Stuffed Chicken Breast
with Béchamel Sauce \$17.95

Baked Trout with Tomatoes, Capers, Garlic,
lemon and Rosemary \$16.95

Fresh Broccoli and Carrot Stir Fry \$14.95

All entrees are served with a Vegetable Medley, Rice Pilaf and Freshly Baked Rolls

Dessert
S'More Cheesecake

Talk of the Town Dinner Series
Thursday, March 13, 2008

Soup

Hearty Ham and Bean

Salad

Caesar Salad with Mixed Greens and Romaine Lettuce

Entrees

**Pork Tenderloin Medallions with Cinnamon
Pineapple Sauce \$17.95**

Breast of Duck Marsala \$18.95

Shrimp Scampi in Lemon Butter \$15.95

Cavatappi with Roasted Red Pepper Sauce \$14.95

**All entrees served with Fresh Sautéed Green Beans, Armenian Rice and
Freshly Baked Rolls**

Dessert

Warm Batter Fried Oreo Dessert ala mode

Talk of the Town Dinner Series
Thursday, March 20, 2008

Sorry...

Closed For Spring Break

Talk of the Town Dinner Series
Thursday, March 27, 2008

Appetizer
Scallop Ceviche Shooters

Salad
Tomato and Basil with Fresh Ricotta

Entrees
Grilled Flank Steak with Peeled Grape and Whiskey Sauce \$17.95

Chicken Cordon Bleu with Sauce Béchamel \$16.95

**Grilled Swordfish over Citrus Vinegar with Green Papaya
and Daikon Radish Slaw \$18.95**

Vegetable and Bean Curd Stir-Fry with Chili Paste \$15.95

**All entrees are served with Grilled Asparagus
and Freshly Baked Rolls**

Dessert
Lemon Tart

Talk of the Town Dinner Series
Thursday, April 3, 2008

Appetizer
Citrus Seafood Cocktail

Salad
Spinach Salad with Orange and Avocado

Entrees
Braised Short Ribs \$18.95

Blackened Lime and Pepper Chicken \$15.95

Broiled Bacon Wrapped Sea Scallops \$16.95

Three-Cheese Spinach Manicotti \$13.95

**All entrees are served with Fresh Green Beans Supreme, Garlic Red Skin
Mashed Potato and Freshly Baked Rolls**

Dessert
Cappuccino Mousse with Cinnamon Sugar Doughnuts

Talk of the Town Dinner Series

Thursday, April 10, 2008

Appetizer

Bruschetta with Spinach and Artichoke Dip

Salad

Asian Noodle Salad

Entrees

Sirloin Marsala with Goat's Cheese \$18.95

**Mushroom and Feta Cheese Stuffed Chicken
with Lemon Butter Sauce \$15.95**

Crab Cakes with Roasted Pepper Sauce \$16.95

Garlic and Olive Oil Spinach Fettuccine \$14.95

**All entrees include Teriyaki Steamed Broccoli, Sweet Potato
Au Gratin and Freshly Baked Rolls**

Dessert

Saucy Apple Dumplings

Talk of the Town Dinner Series
Thursday, April 17, 2008

Appetizer

Pan Seared Crab Cake served with Roasted Garlic Remoulade

Salad

Baby Spinach Salad with Balsamic and Dijon Dressing

Entrees

Java Crusted Pork Chop served with Peach BBQ Sauce \$18.95

Balsamic Glazed Chicken Breast \$16.95

Shrimp and Muscle Linguine Piccata 17.95

Vegetarian Casserole \$15.95

All entrees are served with Sesame Green Beans, Roasted Garlic Mashed Potatoes and Freshly Baked Rolls

Dessert

Crème Brulee

Talk of the Town Dinner Series
Thursday, April 24, 2008

Sorry...

Closed

For Private Function

Talk of the Town Dinner Series
Thursday, May 1, 2008

Spring Buffet Dinner

Includes

Soup, Salad

Meat, Seafood, Poultry

Vegetable, Potato, Rice,

Freshly Baked Rolls

And Dessert Table \$16.95