

## Entrees

### Grilled Turkish Chicken (or Chicken Kebobs)

Garlic, Lemon, Herb Marinade.

### Shish Kebob

Marinated Beef or Lamb, skewered and grilled.

### Chicken Piccata

White Wine, Lemon, Artichoke Hearts, Capers.

### Spinach-Stuffed Chicken Breast

Spinach, Ricotta and Romano Cheeses, Bread Crumb Crust.

### Chicken Spiedini

Chicken stuffed with Herb Butter, Bread Crumb Crust

### Buttermilk Baked Chicken

Spiced Buttermilk Marinade, Breadcrumbs Crust.

### Pomegranate Lamb Chops

Pomegranate Molasses Marinade, sweet and tart Pomegranate Dressing.

### Mint Gremolata-Encrusted Lamb Chops

Parsley, Mint, Lemon Zest, Capers, Olive Oil.

### Grilled Leg of Lamb

Yogurt, Herb and Garlic Marinade. Grilled and thinly sliced. Can also be served with pita bread, veggies and tahini sauce for sandwiches.

### Asian Barbecued Baby Back Ribs

Ginger Soy Marinade.

### Oven-Roasted Beef Tenderloin

Red-Wine Mushroom Au jus and Horseradish Cream.

### Grilled Flank Steak

Thinly sliced, Chimichurri Sauce.

### Korean Flank Steak

Spicy, gingery soy marinade, Kim Chee, Watercress Salad Garnish.

### Braised Sirloin Tips

Mushroom Red Wine Pan Sauce.

### Yankee Corned Beef and Cabbage

Braised Corned Beef Brisket with Potatoes, Carrots, Cabbage and Leeks.  
Horseradish Cream on the side.

### Stuffed Cabbage

Beef and Rice rolled in Cabbage Leaves, Sweet and Sour  
Tomato Sauce. \*can be made vegan

### Brown Sugar and Herb Cured Salmon

Brown Sugar, Tarragon, Savory, Dill. May be served with a  
Cucumber Lemon Yogurt Sauce.

## Seared Tuna Steaks

Sesame-Crusted Ahi Tuna, Vinaigrette Drizzle.

## Ginger-Broiled Swordfish

Soy Sesame marinade.

## Grilled Shrimp Skewers

Jumbo Shrimp, Olive Oil, Spice Rub.

## Asian Barbecued Shrimp

Hawaiian-Style marinade, butterflied and broiled.

## Baked Stuffed Shrimp

New England-Style Cracker Crumb Stuffing.