



## Entrees

1/2 Maple Molasses Brined Hasty Bake Chicken w/raspberry port glaze	17.00
Crispy Skin Airline Chicken Breast on creamy risotto w/pancetta, spinach, parmesan, veal demi	17.00
Hasty Bake Hickory Twin Bone Pork Chop w/blackberry sauce, grilled lime	18.00
Grilled Chile Ginger Pork Tenderloin, grilled lime	17.00
Hasty Bake Glazed Hickory Baby Back Ribs	17.00
Peppered Beef Tenderloin w/rhubarb, port wine Cardamom, melted blue cheese	26.00
Blackened Beef Tenderloin w/jalapeno cilantro béarnaise	26.00
Seared Organic Salmon, horseradish crusted w/artichoke crème, lemon	21.00
Quick Smoked, Grilled Organic Salmon w/roasted corn relish, lemon	21.00

All served with appropriate natural fresh side dishes

These represent a small portion of one Culinary Talents  
We can design a menu to your desired needs