

FRIDAY NIGHT MENU

STARTERS

Soup DuJour

Onion Soup

Shrimp Cocktail

Baked Escargot

Garlic Pesto Chicken Flatbread

SMALL SALADS

Beet & Goat Cheese

Baby Spinach topped with Fresh Roasted Beets, Sliced Strawberries, Candied Pecans & side of Raspberry Dressing

Old World Iceberg Salad

Iceberg, Apple Wood Bacon, Tomato & Blue Cheese Dressing

Classic Caesar Salad

Club Salad

Mixed Greens with Grape Tomatoes, Cucumbers, Black Olives, Carrots and Choice of Dressing

Caprese Salad

Baby Arugula served with Fresh Mozzarella, Tomatoes, Olives, Cheese Crostini and finished with Basil 20 Year Balsamic Vinaigrette

ENTRÉE SALADS

Moorings Spinach Salad

Fresh Seasonal Berries, Blue Cheese Crumbles, Hearts of Palm, Candied Pecans, Warm Crostini's and served with Poppy Seed Dressing

Add Chicken Salmon Shrimp

ENTRÉES

CHEF'S SPECIAL ASK SERVER

Butternut Squash Ravioli

With Sautéed Rock Shrimp, Caramelized Butternut Squash & Spiced Butter

+ Small or Dinner Portion

Boneless Beef Short Ribs

Slow Braised served over Mashed Potatoes, Glazed Carrots & finished with Rich Red Wine Reduction

+ Small or Dinner Portion

Vegetable Lasagne

Made with Chef's Garden Vegetables served with Roasted Asparagus, Cauliflower Puree & Finished with a Wild Mushroom Truffle Sauce

+ Small or Dinner Portion

Cedar Plank Roasted Salmon

Served with Roasted Vegetables & Dill Mustard Sauce & Grilled Lemon

+ Small or Dinner Portion

Grilled Pork Chop

Eight Ounce Center Cut served over Braised Brussel Sprouts & Finished with Mustard Demi Brandy Sauce

Chicken Piccata

Sautéed Chicken Scaloppini topped with Capers, Tomato & Finished with Lemon White Wine Sauce, served over Angel Hair Pasta

+ Small or Dinner Portion

GRILLED FOUR OUNCE FILET MIGNON

Grilled Six Ounce Filet Mignon

Grilled Ten Ounce Prime Sirloin Steak

All Portions will be served with Vegetables & Starch of the Day