

## Arbor Room Menu

### Appetizers

#### **House Salad**

Blend of Iceberg and Romaine Lettuce, Shredded Carrots,  
Sliced Cucumbers & Grape Tomatoes Served with Your Choice of Dressing

#### **Warm Cheddar & Pumpkin Sage Dip**

Homemade Dip with Cream Cheese, Cheddar, Pureed Pumpkin, Garlic &  
Fresh Sage, Served with Toasted Crostini

*Available with Gluten Free Crackers Upon Request!*

### Entrees

#### **Chicken Maderia**

Boneless Chicken Breast Topped with a Mushroom Maderia Wine Sauce, Mozzarella  
Cheese and Fresh Asparagus Spears Served with Roasted Parmesan Potatoes and  
Asparagus

#### **Roasted Vegetable Napoleon**

Fresh Roasted Eggplant, Squash, Tomato, Onion, & Mozzarella Layered with Ricotta  
Cheese Filling Served with Marinara Sauce and Grilled Polenta

#### **Grilled Steak with Herbed Bleu Cheese Butter**

Tender Beef Medallions Grilled to your liking, topped with an Herbed Bleu Cheese Butter  
& Caramelized Onions Served with Scalloped Potatoes and Asparagus

#### **Raspberry Pistachio Glazed Salmon**


Fresh Salmon Fillet with a Raspberry Pistachio Glaze Served with Mashed Sweet Potatoes  
and Fried Brussel Sprouts

#### **Roasted Beet Salad**

Grilled, Boneless Chicken Breast Served on a Bed of Spring Mixed Greens with Fresh  
Roasted Beets, Goat Cheese and Walnuts with a Homemade Dijon Vinaigrette

### Accompaniments

Roasted Parmesan Potatoes 

Asparagus 

Mashed Sweet Potatoes 

Fried Brussel Sprouts 

Scalloped Potatoes 

Spaghetti Squash 

Baked White Potato 

Sweet Potato 

Carrots 

*Consuming Raw or Undercooked Meat Could Put You at Risk for Food Borne Illness*

 **Gluten Friendly**