

# 2023 Clearwater Fall Menu

## Starters

### Soup Du Jour

#### **Fresh Mixed Green Salad (GF)**

Fresh mixed greens with Oranges, Tomatoes, Shaved Red Onion, Herb Roasted Walnuts, and Sharp Cheddar Cheese served with Ranch or a Fresh Herb Vinaigrette

## Sides

#### **Fresh Vegetable Medley (GF)**

Fresh Roasted Vegetables tossed in a Garlic Herb Butter

#### **Potatoes Lyonnaise (GF)**

A Classic French Potato Dish with sliced Yukon Gold Potatoes layered with Vidalia Onions, Fresh Herbs, Parmesan Cheese, and Butter

## Entree's

#### **Mediterranean Stuffed Chicken Breast (GF)**

Chicken Breasts stuffed with Smoked Gouda Cheese, Pancetta, Tomatoes, Fresh Herbs, with a Pesto Cream Sauce

#### **Sweet and Sour Roasted Salmon (GF)**

Roasted Salmon with a Sweet and Sour Cherry Compote and drizzled with a Beurre Blanc Sauce on top

#### **Roasted Baron of Beef Carving Station (GF)**

Slow Roasted Baron of Beef served with Au Jus and a Horseradish Bearnaise Aioli

## Desserts

### Chef's Choice

## Kids Meal

**Chicken Fingers, Macaroni and Cheese, Fresh Fruit, and Cookies**

*\*Kids meal's are available upon request*

*Menu subject to change based on availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

**GF = Gluten Free | DF = Dairy Free | V = Vegan**