THE COLONNADE ROOM

MONDAY OCTOBER 26	TUESDAY OCTOBER 27	WEDNESDAY OCTOBER 28
ROAST TURKEY *– Whole turkey roasted and sliced served with a scoop of traditional bread dressing –*	**RACK OF LAMB** *– Tender Rack of Lamb expertly char-grilled and served with a rich Cabernet demi-glace –*	**GRILLED 6 OUNCE CHOICE BEEF TENDERLOIN FILET** *– Grilled 6-Ounce Beef Tenderloin Filet finished with a velvety Béarnaise. –*
BLUE ZONE INSPIRED GARLIC CHEESE PIZZA *– Personal 7-inch pizza covered with spinach, roasted garlic, pizza sauce and cheese on a cauliflower pizza crust –*	**BLUE ZONE INSPIRED ROASTED TOMATO & ARTICHOKE PASTA** *– Kale, artichoke hearts, garlic, tomato, mushrooms and whole grain pasta served in a pesto sauce. Topped with macadamia nut gremolota crunch –*	**BLUE ZONE INSPIRED LOADED POTATO SKINS** *– Crispy skins filled w/ vegetable chili, jack cheese. Served with guacamole and sour cream –*
CHEF'S SPECIAL SEARED CHICKEN BREAST *– Pan seared chicken breast topped with a sun dried tomato lemon basil butter sauce and goat cheese –*	**GENERALS TSO CHICKEN** *– Fried chicken thigh strips ginger marinated, egg battered & tossed in our mild Asian sauce and served over rice. –*	**BUTTER CHICKEN** *– Boneless Chicken Thighs in a rich tomato based sauce –*
SALISBURY STEAK *– Old time favorite seasoned beef patties served in a mushroom and pepper gravy. –*	**SHRIMP AN SCALLOP PENNE** *– Rustic Penne dish filled with Shrimp and Scallops in a Tuscan Tomato Sauce –*	**CHEF'S SPECIAL MEDITERRANEAN TURKEY STUFFED PEPPER** *– Bell pepper filled with ground turkey, mushrooms, onions, and tomatoes. Topped with mozzarella, feta cheese and baked –*
BLACKENED CORVINA *– Blackened corvina drizzled with homemade red pepper coulis –*	**EVERYTHING SEASONED SEARED SALMON** *– Atlantic salmon filet seared with everything seasoning and topped with a chive aioli –*	**GRILLED SWORDFISH** *– Char grilled swordfish topped with a garlic herb butter. –*
HEART HEALTHY CARIBBEAN SEARED MAHI *– Mahi served with jerk seasoning and topped with pineapple salsa, served with Green Beans and Mashed Potatoes –*	**HEART HEALTHY OPTION** *– Broiled Salmon served with Broccoli and Jasmine Rice –*	**HEART HEALTHY OPTION** *– Grilled swordfish served with wild rice pilaf and roasted carrots –*
ANGEL HAIR PASTA	**COTTAGE FRIES**	**THYME AND GARLIC ROASTED MUSHROOMS**
MASHED POTATOES	**JASMINE RICE**	**BASMATI RICE**
PEAS AND CARROTS	**BROCCOLI AND RED PEPPERS**	**HONEY GLAZED CARROTS**
ITALIAN GREEN BEANS	**SAUTÉED ZUCCHINI AND RED ONIONS**	**WILD RICE PILAF**
SOUP DU JOUR: BEEF VEGETABLE	**SOUP DU JOUR: LEMON CHICKEN AND ORZO**	**SOUP DU JOUR: CRAB AND CORN CHOWDER**
SALAD: TOSSED SALAD	**SALAD: MARINATED ARTICHOKE**	**SALAD: GREEN GODDESS SALAD**

Week 1: Please Email orders to arbortracekitchen@gmail.com or Call 269-591-1851 between 1PM and 4PM.
Dining Room is open for reservations, Please Call 269-488-4668 between 12noon to 3PM.

THE COLONNADE ROOM

THURSDAY OCTOBER 29

ITALIAN ACTION STATION
– Italian Action Station featuring penne and linguine crafted to order with your choice of rich marinara, creamy pesto, or classic Alfredo sauce, complemented by savory meatballs, Italian sausage, tender chicken, fresh spinach, mushrooms, and sweet bell peppers. –

STUFFED SHELLS WITH MEAT SAUCE
– Ricotta Filled Shells Topped with Hearty Meat Sauce –

CHEESY PEPPERONI STROMBOLI
– Stromboli Filled with Mozzarella, Pepperoni and Marinara –

OSSO BUCO
– Braised Veal Shanks Braised in red wine with aromatic vegetables –

BAKED COD
– With Italian Crumb Topping –

GF ♥ HEART HEALTHY OPTION
– Baked cod served with Brussel Sprouts and Garlic Roasted Potatoes –

GF DF ♥ SAUTÉED FENNEL

DF GF ♥ BRUSSELS SPROUTS

GF GARLIC ROASTED POTATOES

CREAMY PESTO GNOCCHI

DF GF SOUP DU JOUR: SPLIT PEA AND HAM

SALAD: SMOKED SALMON

FRIDAY OCTOBER 30

♥ GF HALLOWEEN DINNER BUFFET
CARVED WEREWOLF
– Roasted Beef Striploin w/ Creamy Horseradish Sauce –

DF GF ♥ DEM RATTLIN BONES
– BBQ Baby Back Pork Ribs –

CHICKEN AND PENNE W/ CREAMY MOLD PESTO SAUCE
– Sautéed Chicken and Penne Tossed in a Creamy Basil Pesto Sauce –

EYEBALL STROGANOFF
– Meatball Stroganoff and Egg Noodles –

CRUSTACEAN MAC AND CHEESE
– Homemade Lobster Mac and Cheese –

DF GF HEART HEALTHY OPTION
– Grilled Chicken Breast served with Vegetable Medley and Bake Potato –

TOMBSTONE TATERS RED POTATOES W/ BACON, CHEESE, AND CHIVES

DF GF ♥ VEGETABLE MEDLEY

CREAMY PEARL ONIONS

DF GF ♥ SALAD, GARDEN, CEASAR AND FRUIT

ASSORTED CAKES AND PIES

ICE CREAM

SATURDAY OCTOBER 31

DF GF SLOW ROASTED ANGUS PRIME RIB
– Slow-Roasted Angus Prime Rib, seasoned with savory herbs and roasted low and slow. Served with Horseradish sauce –

DF BLUE ZONE INSPIRED TOFU VEGETABLE STIR FRY
– A savory dish of edamame, garlic, sweet bell peppers, mushrooms & stir fry sauce over brown rice –

CHEF'S SPECIAL CREAMY LIME COCONUT CHICKEN THIGHS
– Tender Seared Chicken Thighs slowly simmered in a creamy lime coconut sauce with red onions and earthy mushrooms for a vibrant island-inspired flavor. –

SEAFOOD CAKES
– House-Made Seafood Cakes filled with Lobster, Crab, Scallops and Shrimp delicately pan-seared to a golden crust and served with a flavorful remoulade sauce for a refined coastal classic. –

TUSCAN SALMON
– Perfectly seared salmon nestled in a creamy sun-dried tomato and spinach sauce inspired by rustic Italian flavors. –

HEART HEALTHY OPTION
– Grilled salmon served with baked potato and Green Beans –

BAKED POTATO

BUTTERED RICE

GREEN BEANS

SAUTÉED SPINACH

SOUP DU JOUR; CHICKEN TORTILLA

SALAD: SHRIMP CEASAR

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