

## THE MAIN COURSE

### LAND

---

#### PAN ROASTED STATLER CHICKEN

- perfectly seasoned with fresh herbs, stuffed with slow roasted brussel sprouts, sweet potato, apples & bacon finished with a cipollini veloute

#### CAPERBERRY CHICKEN

- boneless breast of chicken finished in a classic lemon butter sauce with caperberries & roasted garlic

#### HEIRLOOM CHICKEN CHARDON

- parmesan panko encrusted breast of chicken topped with heirloom tomatoes & fresh herbs finished with a wild mushroom sauce

#### 🌿 LIDIO'S PRE-PESTO CHICKEN

- sautéed boneless breast of chicken finished in a light garlic parmesan sauce topped with fresh whole basil leaves, lightly roasted pinenuts, smashed roasted garlic & shaved parmesan cheese...a shared signature DiNardo family recipe to enjoy with your family & friends

#### STEAKHOUSE MEDALLIONS & SWEET PEPPER GRILLE

- perfectly grilled cracked pepper filet medallions accompanied with a warm petite sweet pepper-artichoke salad & roasted red pepper remoulade

#### ALEPPO & CHARRED SCALLION BUTCHERS CUT

- flame grilled hanger steak seasoned with aleppo pepper & thyme finished with a red wine scallion glaze accompanied with a roasted corn resish

#### CRANBERRY INFUSED CABERNET BRAISED SHORT RIB

- cabernet braised short rib finished in a cranberry infused demi glaze

#### GARLIC MARINATED CENTER CUT SIRLOIN

- rubbed & marinated coulotte accompanied with your choice of sauce: poached pear & brandy cream, horseradish crema, cilantro lime chimichurri or creamed braised fennel

#### BALSAMIC GLAZED ROLLED FLANK

- thinly sliced and rolled flank steak stuffed with fresh mozzarella, basil & roma tomato drizzled with a sweet balsamic reduction

#### WILD MUSHROOM ROASTED PORK

- perfectly seasoned pork tenderloin with a roasted wild mushrooms hunter sauce

#### PORK & FIGS

- medallions of pork accompanied with a pumpkin purée, brussel sprouts & roasted fig

#### PECAN PORK TENDERLOIN

- pecan encrusted pork tenderloin with a citrus cranberry glaze

\* ADD A NORTH ATLANTIC STEAMED LOBSTER TAIL WITH DRAWN GARLIC BUTTER TO ANY ENTRÉE \*