

## **Desserts**

#### Pumpkin Cheesecake

Pumpkin, Cinnamon, Nutmeg Graham Crust (340 Cal)

5

## Caramel Apple Trifle Shooters

Apple, Caramel, Vanilla Cream (355 Cal)

5

## Kathryn's Homemade Ice Cream / Sorbet / Gelato

1 Scoop 1.50 2 Scoops 2.95

#### Dessert of the Day

Pastry Chef's Selection

Messiah Village Residents are welcome to bring and pour their own beer and wine.



# **Appetizers**

#### **Baked Brie**

Puff Pastry, Brie Cheese, Apricot Jam, Candied Apricots Served with Crackers (460 Cal)

#### 8 Herb Fried Calamari

Parmesan Cheese Pepperoncini Cream (314 Cal)

9

## Pan Seared Scallops

Pan Seared Scallops over a bed of Creamy Bacon Lentil Fondue (425 Cal)

9

## Shrimp Cocktail

Horseradish Cream Cocktail Sauce Charred Lemon (281 Cal)

8

## **Soups**

#### French Onion

Red Onions, Sweet Onions Veal Stock, Sherry, Crostini Provolone Cheese (397 Cal)

5

#### Texas Style Chili

Chef's Famous Texas Chili No Beans in Here (330 Cal)

4

## Soup of the Day

Chef's Selection

4



### Land

## GF Filet Mignon

House Demi-glace or Sautéed Mushrooms, Onions (498 Cal)

26

### GF Pan Seared Chicken

Marinated Airline Breast with a Apple Butternut Reduction (345 Cal)

18

#### Veal Marsala

Pan Seared Veal Cutlets, Sliced Mushrooms, Marsala Wine, House Demi Glace (545 Cal)

18

## Sea

## GF Scallops Tarragon

Shallot Tarragon Cream (395 Cal)

24

#### Chef Scott's Crab Cake

Old Bay Tartar Sauce (320 Cal)

24

GF Miso Pan Seared Salmon With an Asian Slaw

(375 Cal)

18

# Includes Choice of Two Sides:

Yukon Gold Whipped Potatoes Baked Potato or Sweet Potato

French Fries

Rice Pilaf

Broccoli

**Brussel Sprouts** 

**Baby Carrots** 

Baby Spinach

Grilled Asparagus

Creamy Bacon Lentil Fondue



## **Pasta**

## Lemon Garlic Parmesan Shrimp Pasta

5 White Shrimp, Garlic, Lemon, Spinach, Parmesan Cheese, Linguini Pasta (425 Cal)

18

#### **Butternut Squash Ravioli**

Butternut Squash Ravioli, Brown Butter, Chopped Pecans, Butternut Squash Straws (425 Cal) (V)

## **Salads**

# GF Apple Salad

Spinach, Sliced Local Apples, Red Onion, Spiced Walnuts, Feta Cheese Crumbles, Honey Apple Cider Vin (455 Cal)

7

#### Butternut Squash Salad

Mixed Greens, Roasted Butternut Squash, Goat Cheese, Pecans, Dried Cranberries, Maple Dijon Vinaigrette (445 Cal)

7

#### GF House Salad

Arcadian Mix, Carrots Cucumbers, Tomato Choice of Dressing (375 Cal)

7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. GF = Gluten Free