

# *The Cottage*

---

## ON MAIN

### *Private Dining Menus*

Option One

#### Starters

Classic Caesar

House Made Croutons, Parmesan Cheese, Caesar Dressing

~

French Onion Soup

~

Mixed Greens

Cucumber, Tomato, Crouton, Balsamic Emulsion

#### Entrees

SautÉed Atlantic Salmon, Roasted Corn and Pepper Salsa

~

Roasted Chicken Breast, Madeira Jus

~

Grilled Pork Tenderloin, Dijon Demi-Glace

*All EntrÉes Served With House Mashed Potato, Seasonal Vegetable  
Warm Rolls and Butter*

\$30

*Please add 18% Gratuity*

## Option Two

### Starters

Classic Caesar  
House Made Croutons, Parmesan Cheese, Caesar Dressing

~

French Onion Soup

~

Mixed Greens  
Cucumber, Tomato, Crouton, Balsamic Emulsion

### Entrees

Marinated Shrimp Brochette, Lemon-Tomato Gremolata

Grilled 7oz. Filet Mignon, Au Poivre Sauce

Roasted Chicken Breast, Madeira Jus

Choice of Side:

Mac & Cheese or House Mash

*All Entrées Served With Seasonal Vegetable  
Warm Rolls and Butter*

\$39

*Please add 18% Gratuity*

## Option Three

### Shared Starter

Spinach and Artichoke Dip  
And  
Cheddar and Smoked Bacon Pimento Cheese,  
Crispy Pita

### Starter

Classic Caesar  
House Made Croutons, Parmesan Cheese, Caesar Dressing  
~  
French Onion Soup  
~  
Mixed Greens  
Cucumber, Tomato, Crouton, Balsamic Emulsion

### Entrees

Potato-Horseradish Crusted Salmon, Herb Buerre Blanc  
~  
Lamb T-Bones, Lemon-Rosemary Reduction  
~  
7oz Filet Mignon, Au Poivre Sauce  
~  
Chicken Breast Stuffed with Spinach and Peppers,  
Tomato-Onion Fondue

Choice of Side:  
Mac & Cheese, House Mash  
Black Pepper & Blue Cheese Grits Cake

*All Entrées Served With Seasonal Vegetable  
Warm Rolls and Butter*

\$45

*Please add 18% Gratuity*