

## Dinner Selections

### FIRST COURSE

Select one of the following:

#### Classic Caesar Salad

Crisp romaine lettuce tossed with fresh parmesan cheese and seasoned croutons then finished with our own classic Caesar dressing.

#### Fresh Mozzarella Tomato Salad (add \$1.00 to entrée price)

Sliced tomatoes with fresh mozzarella cheese, served atop mesclum lettuces. Sprinkled with a fresh basil tomato pesto vinaigrette.

#### Market Salad

Assorted greens with carrots, jicama, cucumber, grape tomatoes, enoki mushrooms and toasted pine nuts dressed with our own blood orange vinaigrette

#### Mandarin Orange Feta Salad (add \$1.00 to entrée price)

Romaine and mixed greens tossed with mandarin oranges, feta cheese and candied caramelized onion topped with blood orange vinaigrette

### ENTRÉES

Entrée selections accompanied by fresh garden vegetables, choice of potato, rice or pasta, warm rolls and butter and beverage (coffee, tea or milk).

#### Chicken Saltimbocca \$22.95

Boneless chicken breast stuffed with prosciutto ham and mozzarella cheese. Finished with a mornay sauce.

#### Roasted Duck \$25.95

Semi boneless roasted duck served with a cranberry caulis.

#### Chicken Piccata \$21.95

Sautéed breast of chicken with onions, garlic, capers and lemon.

#### Mediterranean Chicken \$21.95

Sautéed breast of chicken served with mushrooms, tomatoes and feta cheese.

#### Pistachio Chicken Ballentine \$22.95

Braised breast of chicken with a wild mushroom and pistachio sausage. Topped with a white wine cream sauce.

#### London Broil \$24.95

Grilled beef with a roasted garlic and citrus onion marmalade.

#### Filet Mignon \$30.95

Roasted center cut filet topped with a mushroom ragout.

#### Roast Sliced Tenderloin \$28.95

Hand-carved, seared tenderloin topped with your choice of sauces. (peppercorn cabernet glaze or gorgonzola cream sauce)

#### Roast Prime Rib of Beef \$25.95

Slowly roasted and hand-carved, served with your choice of sauces. (natural au jus or horseradish au jus)

#### Sliced Sirloin of Beef \$21.95

Served with a caramelized shallot and mushroom juslies.

#### Seared Pork Loin \$22.95

Roasted pork loin with a honey mustard glaze.

#### Jumbo Pasta Shells \$21.95

Stuffed shells on a bed of ratatouille with parmesan cream sauce.

#### Tuscan Eggplant \$22.95

Eggplant layered with roasted vegetables, tomatoes and mozzarella. Finished with a pesto cream sauce.

#### Stuffed Red Pepper \$21.95

Filled with roasted corn, fresh herbs and mozzarella cheese, then baked with a light tomato sauce and served on a bed of pasta.

#### Lemon Pepper Sole \$26.95

Sole fillet with a scallop shrimp mousse drizzled with a lemon beurre blanc.

#### Grilled Salmon \$24.95

Fresh grilled salmon fillet finished with a tomato dill butter.

### DESSERTS

#### \$3.95 each

Assorted Cheesecakes  
Warm Cinnamon Apple Dumpling with Caramel Glaze  
Tiramisu  
Bananas Foster Pie  
Chocolate Mousse with Fresh Raspberries

#### \$4.95 each

Molten Chocolate Cake  
Caramel Basket with Assorted Truffles  
Chocolate Kahlua Toffee Mousse Cake  
Mountain Berry Flan  
Bradley Trio (stuffed strawberry, lemon square and chocolate truffle)

All prices are subject to 18% service charge and sales tax.

PHONE: 414.271.6777



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4/08

## Dinner Duets & Buffets

### DUET ENTRÉES

Entrée selections accompanied by fresh garden vegetables, choice of potato, rice or pasta, warm rolls and butter and beverage (coffee, tea or milk)

#### Chicken Piccata & Lemon Pepper Sole \$27.95

Sautéed chicken breast with garlic, capers and lemon paired with a fillet of sole with a scallop shrimp mousse, drizzled with lemon beurre blanc.

#### Sliced Sirloin of Beef and Tarragon Chicken \$22.95

Sliced beef with caramelized shallot and mushroom jus paired with grilled chicken breast finished with a tarragon mushroom cream sauce.

#### Tournedos Rossini and Grilled Salmon \$31.95

Seared tenderloin fillet with chicken liver and black truffle pate paired with a grilled salmon fillet with lemon dill sauce.

#### Garlic Shrimp and Filet \$32.95

Jumbo shrimp sautéed in garlic butter paired with center cut tenderloin fillet with mushroom ragout

#### Steaks and Chops \$32.95

A grilled fillet of beef, lamb chop and pork chop create the perfect trio with an assiette of sauces.

#### Sliced Tenderloin and Pancetta-Wrapped Scallops \$33.95

Hand carved tenderloin topped with a cabernet glaze paired with pancetta-wrapped jumbo scallops on a bed of tomato relish.

### DINNER BUFFETS

(MINIMUM OF 30 PEOPLE)

\*If less than 30 people, add \$2.00 to the per person buffet price.

#### Bradley Buffet \$22.95

Fresh Rolls and Butter

#### CHOICE OF TWO OF THE FOLLOWING:

Assorted Fresh Fruit  
Tossed Garden Greens with Dressing  
Marinated Pasta Vegetable Salad  
American Potato Salad  
Marinated Tomato Cucumber Salad

Chef's selection of fresh vegetable and potato

#### CHOICE OF TWO ENTRÉES:

Chicken Bistro with French Cream Wine Sauce  
Boneless Pork Loin with Apple Essence  
Beef Bourguignonne  
Sliced Sirloin of Beef with Mushroom Sauce  
Coconut Crusted Tilapia  
Home-Baked Vegetable Lasagna  
Potato Encrusted Cod

Coffee, Tea or Milk

#### Executive Buffet \$30.95

Served at table: Choice of salad and warm rolls and butter.

#### CHOICE OF THREE OF THE FOLLOWING:

Fresh Fruit Display  
Garden Vegetables with Dill Dip  
Marinated Vegetable Salad  
Seafood Pasta Salad  
Decorated Smoked Salmon with Crackers

Chef's selection of fresh vegetable and potato

#### CHOICE OF TWO ENTRÉES

Roasted Peppercorn Tenderloin  
Sautéed Garlic Shrimp  
Chicken Piccata  
Norwegian Salmon Fillet  
Stuffed Roast Loin of Pork  
Jumbo Stuffed Pasta Shells

Coffee, Tea or Milk

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