## COACH'S CORNER MENU

Choose 3 entrée items \& a dessert for your guests to choose from.
We will create a special menu for your event! All entrees include a side salad and a roll.

Beer Battered Cod...Two pieces of hand breaded and fried cod, served with seasoned French fries, Cole slaw \& tartar sauce. 18

Chicken Cordon Bleu...Two grilled chicken breasts topped with ham, Swiss \& a creamy Dijon mornay sauce. Served with mashed potatoes and a vegetable. 19

Pot Roast....Slow roasted \& pulled in house, served with mashed potatoes, gravy \& a vegetable. 19

Bruschetta Chicken...Two grilled chicken breasts topped with house made bruschetta, parmesan \& a balsamic glaze. Served with mashed potatoes and a vegetable. 19

Tortellini Marinara...Cheese filled tortellini, portabellas, red bell peppers, onion \& spinach tossed in a creamy marinara \& finished with parmesan. 19

6 oz Sirloin...Hand cut Montreal seasoned sirloin, cooked to order and served with mashed potatoes, gravy, and a vegetable. 21

Prime Rib...Herb crusted, slow roasted and thick cut, served with mashed potatoes, gravy, and a vegetable. MP

Grilled Salmon... 9 oz salmon filet, grilled and topped with cilantro butter. Accompanied by rice pilaf and a vegetable. 22

Rosemary Pork Loin...Herb seasoned pork loin, oven-roasted and topped with a rosemary gravy. Served with mashed potatoes and a vegetable. 20

Chicken Bacon Alfredo...Pasta tossed with house made alfredo, bacon, broccoli \& grilled chicken breast. 19

