



## SOUPS

- Creamy Asparagus with Crème Fraiche & Chives
- Smoked Chicken Corn Chowder with Coriander & Lime
- Moroccan Bisque lightly Curried Soup of Sweet Potato & Tropical Fruits
- Asian Lemongrass Broth with Shitake Mushrooms & Barbecue Duck
- Chilled Summer Fruit with Gewurztraminer Wine Ice
- Tomato Puree with Basil Drizzle & Puff Pastry Straws
- Smoked Tomato & Grilled Corn with Tortilla hay & Fresh Coriander
- Chilled Melon Soup with Mint Yogurt
- East Coast Clam Chowder with Sour Dough Croutons
- Sweet Green Pea with Sour Cream & Prosciutto Crisps
- Soup with Parmesan Cheese & Spinach
- Miso Soup with Seaweed, Julienne Vegetables Shitake Mushrooms & Scallions
- Tuscan White Bean Soup with Veal
- Chicken “Egg Drop”



## Dinner Entrees

Lemon Thyme Grilled Chicken Supreme with Skillet Roasted Vegetables, Red Wine Pan Jus	\$24.00
Double Cut Pork Chop Grilled, with Caramelized Shallots Corn Whiskey, Potato Gateau with Gorgzola Cheese Vegetable Bundles	\$21.50
Roasted Salmon Fillet with with Oven Fries & Golden Tomato Tartare Sauce	\$ 23.50
Grilled Cornish Game Hen with Sweet Corn Vidalia onion Bread Pudding, Asparagus Spears & Bourbon Jus	\$28.00
Grilled Beef Tenderloin with Caramelized Shallots Potato Torte, French Beans Pan Roasted Vegetables & Madeira Truffle Sauce	\$36.00
Baked Halibut encrusted Green Pumpkin Seed with Tomato Jam, Steamed Jasmine Rice	\$24.00
Asian Spiced Sea Bass with Fresh Coriander & Tomato Chutney; Ginger Scent Bok Choy & Basmati Rice	\$29.50
New York Strip Steak with Rosemary Scented Potato Gratin, Horseradish Butter & Sautéed Wild Mushrooms	\$37.75



## **Salads**

### **Salad Selection by Kaizen**

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Kaizen Gourmet Salad – Mixed Greens with Sliced Mangos, Strawberries, Peppers, Mushrooms, Brown Sugar Chili Croutons, drizzled with Raspberry Vinaigrette

Mimosa Salad – Mixed Greens with Slivered almonds and Mandarin Oranges served in a Creamy Dressing

Leafless Greek Salad - Fresh Garden Tomato, Cucumber, Feta and Olives served with a Creamy Oregano Dressing

Caesar Salad – Romaine Lettuce Croutons, Sun Dried Tomatoes tossed in Golden Garlic Dressing with Shaved Parmesan Cheese

Salad D Avignon – Roasted Mini Potatoes, Blanched String Beans and Mushrooms served with a Thyme Dijon Dressing

Tomato Buffalo Mozzarella Salad – Sliced Beefsteak Tomatoes, Sliced Mozzarella Fresh Basil, and Cracked Black Pepper, Smoked Salt, drizzled with Virgin Olive Oil and Balsamic

Spinach & Mushroom Salad – Crumbled Egg Sliced Mushrooms served with Honey Reduced fat Yogurt and Lime Dressing

Cous Cous Salad – Cous Cous with dried fruit and fresh herbs served with Grapefruit Vinaigrette

Salade Nicoise – Mixed Greens with Black Olives, Tomatoes, Flake of Tuna and Potatoes in Lemon and Thyme Vinaigrette