

SUGAR & SPICE

SPRING 2013 DINNER MENU

Dinners must be pre-ordered; some entrees may not be available on short notice

270-362-2362...happycooker2@bellsouth.net

Appetizer s

New Orleans BBQ Shrimp ~ half-dozen hot & spicy sautéed shrimp \$10

Mar s Mushrooms ~ jumbo caps sautéed in butter, sherry, garlic & finished with cream & pistachios \$10

Almond-apricot Brie ~ \$10 (takes 20 minutes)

Cocktail toasties with Herbed Cream Cheese & Tomato Jam (complementary)

Spring Salad

Mixed Greens, Spinach, Strawberries, Sliced Glazed Almond Clusters, Shredded Cheddar with Our House Dressing, Sweet-sour Tarragon

Strawberry Raspberry_Sorbet (complementary)

Entrees

(pre-ordered)

Beef Tenderloin - Center-cut Angus, seasoned & pan-grilled to your preference, With Mushroom Bordelaise or Béarnaise \$32; 5-oz \$25

Steak Piquant - Garlic-Shallot Butter Sauced Medallions with a touch of lemon \$28

Pork Sonora - Grilled tenderloin with a Spicy Apple-Horseradish-Orange Glaze \$23

Rack of Lamb - 8 Rib Rack, grilled to your preference, with house made sauces \$30

Scotch Salmon ~ Pan Grilled Salmon fillet, with finished with Glen Livet butter sauce \$26

Chicken Mahogany - Chicken Breast, Wrapped in Spiced Bacon, glazed with Maple Syrup, Dijon Mustard & Spiked with Lime Juice \$25

Veal Florentine ~ Braised veal cutlets served on a bed of fresh spinach with garlic & lemon cream \$32

**All Entrees are served with Complementary Appetizer, Salad, Sorbet,
Green Medley with lemon-butter; Fresh-baked rolls with butter & herbed olive oil**

Desserts \$3-5 (may include Layer cake, Fruit tart, Cheesecake & More)

Beverage Service: Soft drinks, Iced Tea & Fresh-brewed Coffee...50 ea.

No Corkage for Adult Beverages; glassware provided.