



Menu Entrees

Poultry & Pork

- ▶ **Bacon Wrapped Chicken Breast** stuffed with crème cheese and peppers served on sweet basil sauce
- ▶ **Chicken Breast Piccata** pan seared chicken breast with lemon & capers
- ▶ **Chicken Raphael** grilled chicken breast topped with a chipotle queso sauce
- ▶ **BBQ Chicken** brined in kosher salt and honey then seasoned and smoked to perfection served with Traditions BBQ sauce
- ▶ **King Ranch Chicken**
- ▶ **Rotisserie Quarter Chicken** basted in its own juices and seasoned herbs and baked to perfection
- ▶ **Roasted Cornish Game Hens**
- ▶ **Rosemary Grilled Chicken** encrusted with cracked black pepper and young tender rosemary finished with garlic butter
- ▶ **Home Skillet Fried Chicken** maybe better than moms but we won't tell
- ▶ **Pollo Fried Pollo** chicken fried chicken with jalapeno gravy
- ▶ **Southwest Grilled Chicken Fajitas** cumin scented chicken breast grilled to perfection
- ▶ **Tortilla Crusted Chicken** with over cactus relish and topped with cilantro pesto
- ▶ **Traditions Chicken Enchiladas** with verde or sour cream sauce
- ▶ **Chicken Fettuccine Alfredo**



- ▶ **Shredded Parmesan Chicken Breast** served with marinara sauce
- ▶ **Grandma's Chicken & Dumplings** simmered for hours with country style vegetables and baked chicken, lip smacking goodness
- ▶ **Traditions Italian Chicken Spaghetti**
- ▶ **Baked Pit Ham** served with your choice of glazes - root beer & molasses, rum-raisin brown sugar scented with clove & pineapple, or black pepper molasses
- ▶ **Oven roasted Pork Chops** with apple calvados and tri-color peppercorn demi-glaze
- ▶ **Hickory Smoked Pork Loin** with a brandy apple glaze
- ▶ **Smoked Turkey Breast**

Beef & Classics

- ▶ **Italian Baked Vegetarian Lasagna** baked with select fresh vegetables and seasonings and topped with béchamel and cheese
- ▶ **Rolled Lasagna** lasagna noodles wrapped around mommas extra large meatballs baked in marinara and herbs topped with provolone and mozzarella
- ▶ **Five Cheese Italian Bake** Italian peasant classic, spaghetti and marinara, baked with a blend of select cheeses
- ▶ **Meat Lovers Lasagna** a classic
- ▶ **Bowtie & Bells** homemade alfredo sauce & pesto tossed with al dente bowtie and roasted bell peppers
- ▶ **Italian Spaghetti & Meatballs or Garlic Meat Sauce** a classic
- ▶ **Baked Meatloaf** one of Tyler's favorites, nothing gets more comfortable than this

Traditions

- ▶ **Marinated Beef Fajitas** grilled with cilantro and cumin
- ▶ **Traditions Beef or Cheese Enchiladas** dirty Sanchez style beef enchiladas
- ▶ **Traditions Savory Beef Stew** one of Robert's favorites
- ▶ **Traditions Chop Steak** a beef cutlet hand trimmed by our honed in-house butcher served plain or topped with bacon & cheese or stuffed
- ▶ **Hickory Smoked German Sausage** with a apple caraway cabbage slaw and Traditions BBQ sauce
- ▶ **Beef Burgundy** pan seared beef tips deglazed with burgundy wine and demi-glaze finished with tarragon & served with egg noodles
- ▶ **Braised Beef Tips** with a continual mushroom pan gravy
- ▶ **Wok-Charred Beef** with sweet soy and lo-mien noodles and plum tomatoes
- ▶ **Char Crusted Beef Tenderloin** braised on the broiler and finished to perfection

Catch of the day

- ▶ **Potato Crusted Cod Filet** with chive, butter sauce
- ▶ **Butter Poached Cod Filet** with a bouquet of herbs simmered in white wine cream sauce
- ▶ **Seared Chili Cured Tilapia** with cactus-cilantro relish
- ▶ **Corona Battered Catfish Filet** with lime tarter sauce
- ▶ **Blacken Shrimp Fettuccine Alfredo**
- ▶ **Tempura Fried Tilapia** with citrus Thai curry glaze on Asian cabbage slaw



Carving Stations

- ▶ **USDA Baron of Beef** slow roasted over night and served with a light pink center
- ▶ **USDA Choice Steaks** rib eye, filet mignon or sirloin
- ▶ **USDA Choice Prime Rib** brushed with garlic & pepper, the kings cut of all beef
- ▶ **USDA Steam Ship** served traditional style or corned (serves 125)
- ▶ **Kings Crowned Pork Loin** stuffed with a apple, sage cornbread stuffing (serves 65)
- ▶ **Smoked Turkey Breast** baked slow and low to perfection
- ▶ **Pit Ham** glazed with brown sugar & mustard