

BICKYARD GARDENS PLATED MENU

(CHOICE OF 2 OR 3)

ALL ENTREES INCLUDE HOUSE SALAD, MIXED VEGETABLES, FLAVORED MASHED POTATOES, AND NON-ALCOHOLIC BEVERAGE

(WE CAN ADJUST ANY ENTRÉE TO YOUR DIETARY NEEDS)

ALL PRICES BY PER PERSON

BEEF, VEAL, & LAMB

8OZ. FILET WITH DEMI GLAZE

28.00

8oz. Filet topped with gorgonzola café butter

NEW YORK STRIP

25.00

12% New York strip served with balsamic caramelized onions

BLACK ANGUS RIBEYE

25.00

Grilled 12oz. Ribeye served with Marchand de vin sauce

CHICKEN SALTIMBOCCA

20.00

SUATEED CHICKEN BREAST TOPPED WITH PROSCUITTO, SAGE, PROVOLONE, AND SERVED WITH A WHITE WINE DEMI-GLAZE

VEAL PARMESAN

25.00

Veal scallopine is breaded with parmesan cheese and sautéed with provolone cheese and marinara

SEA BASS (SUBJECT TO AVAILABILITY)

26.00

PARMESAEN ENCRUSTED SEA BASS WITH MEDATERREAN TAMPENADE

BLACKENED CHICKEN PENNE

19.00

GRILLED BLACKEND CHICKEN BREAST TOSSED WITH SEASONAL VEGETABLES, PENNE, WHITE WINE, BUTTER, AND GARLIC

CRAB CAKES

24.00

2 PANFRIED LUMP CRAB CAKES TOPPED WITH ROASTED CORN AND BLACK BEAN SALSA SERVED WITH CHIPOTLE AIOLI

SPINACH MANACOTTI

18.00

SPINACH AND ITALIAN CHEESES STUFFED IN MANACOTTI BAKE AND SERVED WITH A SUN-DRIED TOMATO CREAM SAUCE