

Winter Offerings

Salads

Deco House Salad: *Baby greens, toasted almonds, dried cranberries, feta, and House vinaigrette.*

Harvest Salad: *Toasted pecans, dried cranberries, orange segments, and seasonal citrus vinaigrette with mixed greens.*

Classic Caesar: *Romaine hearts with garlic-parmesan croutons, House dressing, and an asiago parmesan blend.*

Wedge: *House blue cheese dressing, smoked bacon lardons, crumbled gorgonzola, and tomatoes.*



Seafood Entrée

Roasted Salmon Florentine: *In Our roasted garlic and spinach cream sauce.*

On the Side:

Seasonal Vegetable Medley;
Sautéed Green Beans;
Wild Rice Pilaf;
Broccoli and Cauliflower
Gratin; Roasted Garlic
Mashed Potatoes;
Bowtie Pasta with Garlic
Cream Sauce; Roasted
Brussels Sprouts with bacon
and caramelized onions;
Deco Mac and Cheeses

Ask how our team can make most offerings a fun and interactive bar!

Beef Entrées

Beef au Jus: *Slowly-cooked and thinly sliced; served with a flavorful jus.*

Beef Tenderloin Carving Station

Whole tenderloins rubbed with sea salt and fresh herbs roasted to perfection and carved for each guest by our experienced staff. Served with your choice of horseradish cream or chimichurri sauce.

Beef Short Ribs: *in Our red wine sauce.*

Beef Burgundy: *Classic sauce of burgundy wine, pearl onions, mushrooms, tomatoes, and herbs.*

Pork Entrées

Pepper Crusted Tenderloin
Medallions with wild mushroom demi
or a tangy mustard cream sauce.

Rosemary Garlic Pork Loin
Slowly-roasted with fresh rosemary, garlic, and a splash of dry white wine.

Slowly-Roasted Roast
Fork tender with seasonal vegetables.

Chicken Entrées

Caccaitore: *Slowly-cooked quartered chicken in an Italian herb and San Marzano tomato sauce.*

Bourbon-Glazed: *Roasted with House honey-bourbon glaze and finished with bacon lardons.*

Florentine: *Roasted garlic and spinach cream sauce topped pan-roasted chicken breasts.*

Herb Encrusted Quarters: *Roasted on-the-bone with seasonal fresh herbs, garlic, and olive oil.*