

Saxon

STARTERS - CHOOSE THREE

Spanakopita

Crispy spinach & cheese pies with tzatziki sauce

Chicken and Waffles

Crispy fried chicken bites served over golden mini waffles with a drizzle of maple syrup.

Cajun Spiced Shrimp Skewers

Tender shrimp grilled with Cajun spices and drizzled with lemon butter.

Spinach & Artichoke Dip

Creamy dip served warm with toasted crostini for dipping.

Fresh Assorted Fruit & Berries

A colorful selection of seasonal fruits and fresh berries.

Shrimp Cocktail

Chilled jumbo shrimp served with zesty cocktail sauce and lemon.

Beef Escabeche

Tender beef simmered with peppers, onions, and a tangy vinegar-based sauce.

Caprese Skewers

Fresh mozzarella, basil, and cherry tomatoes drizzled with balsamic glaze.

Baked Meatballs

Flavorful meatballs baked to perfection in marinara sauce.

Beef Carpaccio

Thin raw beef with arugula, parmesan, and black garlic aioli.

Chicken Satay

Tender chicken skewers marinated and served with a bourbon glaze.

SALADS - CHOOSE ONE

Saxon Mixed Green Salad

A fresh blend of mixed greens, crisp vegetables, and house-made creamy vinaigrette for a light and flavorful starter.

Classic Caesar Salad

Crisp romaine lettuce tossed with Caesar dressing, parmesan cheese, and crunchy croutons for a timeless favorite.

Barn & Garden Room



ENTREES - CHOOSE TWO

CHICKEN

Chicken Saltimbocca

Tender chicken cutlets layered with prosciutto and sage, finished in a light white wine sauce.

Pan-Seared Chicken with Mushroom Marsala

Juicy chicken sautéed to perfection, topped with a rich and creamy mushroom marsala sauce.

Chicken Glorioso

Tender chicken breast topped with sun-dried tomatoes, garlic, and herbs in a light white wine cream sauce.

Coq au Vin

Classic French dish of chicken braised in red wine with mushrooms, pearl onions, and smoky bacon.

Louisiana Chicken

Cajun-spiced chicken with a sweet and spicy butter glaze, finished with shaved scallions and sautéed peppers.

BEEF

Garlic Butter Steak Bites

Juicy steak bites tossed in garlic butter and topped with parmesan cream sauce.

Mom's Beef Brisket

Slow-braised and tender, carved and served with a savory onion and mushroom pan gravy.

Sliced Roasted Round of Beef

Thinly shaved roasted beef, served with au jus and horseradish cream.

Ropa Vieja

Authentic shredded beef cooked with sofrito and finished with fresh cilantro.

Grilled Churrasco Steak

Dry-rubbed flank steak grilled and served with a fresh herb chimichurri.

Filet Mignon in Roquefort Sauce

Grilled beef tenderloin topped with a rich and creamy Roquefort cheese sauce.

PORK

Grilled Pork Tenderloin

Tender pork loin grilled and finished with a savory glaze.

Smoked Pulled Pork

Slow-smoked and shredded pork with our rich, smokey BBQ sauce.

Honey Apple Pork

Grilled pork tenderloin glazed with honey and topped with sautéed apples.

Roasted Mojo Pork

Slow-cooked pork infused with orange, garlic, onions, and aromatic spices.

Porchetta Rustica

Slow-roasted pork belly rolled with garlic, herbs, and spices for a rustic Italian classic.

SEAFOOD

Baked White Fish Monte Carlo

Fresh white fish baked with mushrooms, tomato, scallions, blue crab, and a buttery lemon sauce.

Shrimp Parmigiana

Shrimp in house-made marinara, topped with parmesan, provolone, and baked with seasoned breadcrumbs.

Shrimp Creole

Succulent shrimp sautéed with peppers, onions, celery, and a flavorful butter sauce.

Braided Salmon

Fresh salmon fillet woven into an elegant braid and roasted with herbs and lemon butter.

Shrimp Scampi

Tender shrimp in a garlicky herb butter sauce, served over a bed of light seasoning.

VEGETARIAN

Involtini di Melanzane

Rolled eggplant filled with ricotta and herbs, baked in tomato sauce.

Lasagna Bolognese

Layers of pasta, mushroom ragù, béchamel, and mozzarella baked to perfection.

