

Carvery

Great tasting home cooking without the work.

Sandwiches



PRIME RIB SANDWICH

Certified Angus prime rib, black truffle mayo, caramelized onions, provolone cheese, served on ciabatta bread.



MONTREAL SMOKED MEAT SANDWICH

Smoked beef brisket & mustard served on light rye bread with a side pickle.



MEATBALL SANDWICH

Handmade meatballs simmered in San Marzano tomato sauce, topped with provolone cheese, served on a baguette.



CHICKEN PARMIGIANA SANDWICH

Breaded chicken breast cutlet, San Marzano tomato sauce & provolone cheese served on ciabatta bread.



ROASTED TURKEY SANDWICH

Citrus-brined turkey breast, basil pesto mayo & roasted red peppers, served on ciabatta bread.



CRUNCHY CHICKEN SANDWICH

Crunchy chicken breast, tomato, romaine lettuce and mayo on a brioche bun.



VEAL PARMIGIANA SANDWICH

Panko crusted veal cutlet with tomato sauce, served on a ciabatta bun.



EGGPLANT PARMIGIANA

Breaded eggplant slices, hot pepper paste, provolone cheese & tomato sauce on a ciabatta bun.

Available at most locations.



PORCHETTA SANDWICH

Oven roasted porchetta, spicy muffuletta mix, truffle mayo on a semolina bun.



PRIME RIB SLIDER (with 4oz side)

Certified Angus prime rib, provolone cheese, caramelized onions & truffle mayo on a mini PF ciabatta bun. Served with your choice of one 4oz side.



TURKEY BREAST SLIDER (with 4oz side)

Oven-roasted turkey breast, provolone cheese, roasted red peppers & pesto mayo on a mini PF ciabatta bun.



PULLED PORK SANDWICH

Tender pulled pork in BBQ sauce, with creamy coleslaw on a brioche bun with spicy jalapeno peppers.

Dinners All dinners come with your choice of two sides.



TURKEY BREAST



PORCHETTA



VEAL PARMIGIANA



CHICKEN PARMIGIANA



CERTIFIED ANGUS BEEF PRIME RIB



ATLANTIC SALMON

- Teriyaki (shown)
- Hickory & Brown Sugar
- Lemon Thyme

Sides Complete your meal with these delicious accompaniments. *Product may vary by location.*



MIXED MUSHROOMS

Slow braised button and cremini mushrooms with fresh parsley, extra virgin olive oil & fresh herbs.



BASMATI & WILD RICE PILAF

Basmati & wild rice, mixed with dried currants & herbs.



ROASTED RED PEPPERS

Grilled red peppers in pesto marinade.



FINGERLING POTATOES

Herb roasted potatoes.



ROASTED CAULIFLOWER

Cauliflower, parmesan cheese, salt, pepper & spices.



BRUSSEL SPROUTS WITH BACON & ONIONS

Oven roasted brussel sprouts, caramelized onions and double smoked bacon.



TRUFFLE MASHED POTATOES

Creamy mashed potatoes infused with truffle oil.



BUTTERNUT SQUASH

Honey roasted with olive oil & a touch of cinnamon.

Seasonal.



SAUSAGE & BREAD STUFFING

Bread, pork sausage, celery, carrots, butter, onion & spices.

Seasonal.



ASPARAGUS

Roasted asparagus seasoned with extra virgin olive oil, salt, pepper & fresh herbs.



ROASTED BROCCOLI

Broccoli florets with everything spice.



MAPLE ROASTED ROOT VEGETABLES

Parsnips, carrots, butternut squash, olive oil, real maple syrup, fresh rosemary, kosher salt, black pepper. *Seasonal.*

CORN ON THE COB

Peaches and cream corn with salted butter. *Seasonal.*

CARAMELIZED ONIONS

Sautéed onions with salt, pepper & oil.

OVEN ROASTED HOT BANANA PEPPERS

Hot banana peppers, olive oil, salt.

Baked Pasta



MACARONI & CHEESE

Baked pasta with four cheeses, white & yellow cheddar, gruyere and parmesan. Topped with a crispy panko.



MEAT LASAGNA

Delicate egg noodles baked in a Bolognese sauce with Padano parmesan & mozzarella cheeses.

Appetizers



MEATBALLS

Handmade meatballs simmered in San Marzano tomato sauce & topped with grated parmesan.

2 Varieties:

- Turkey
- Blend of Beef & Pork



ARANCINI

Made with Arborio rice.

3 Varieties:

- Truffle Mushroom
- Pizza
- Pomodoro