



**OUS HOSPITALITY**



## **Mains & Entrees**

**Beef Prime Rib Medallions** potato rosti, sauteed kale, roasted shallots, red wine reduction\*

**Roasted Salmon** dill cream sauce, confit fingerling potatoes, piquillo peppers, wilted arugula\*

**Red Wine Simmered Beef Short Ribs** pearl onions, baby potatoes, brussel sprouts\*

**Miso Glazed Cod** soba noodles, ginger garlic broccoli, radishes\*

**Shrimp Etouffee** trinity vegetables, cajun spices, scallions, sassafras rice\*

**Baked Chicken and White Bean Cassoulet** garlic sausage, pork belly, aromatic vegetables, and herbs

**Bolognese Pasta** beef, pork, roasted tomatoes, aromatic vegetables and herbs, parmesan cheese

**Roasted Garlic Za'atar Chicken** orzo pasta, mixed olives, sun dried tomatoes, grilled lemons

**Jerk Chicken** caribbean spices, red beans and rice, bell peppers, onions

**Root Vegetable Tagine** chickpeas, dried fruit, ras el hanout spices (vegan)

**Pasta Primavera** seasonal vegetables, garlic infused olive oil, lemon zest (vegetarian)

**Hoisin Glazed Pork** bok choy, assorted mushrooms, sweet red peppers

**Spiced Lamb Meatballs** eggplant, zucchini, baby tomatoes, mint yogurt sauce

**Seafood Cioppino Fettuccine** tomato, fennel, white wine, stewed fish and shellfish

*\* Available as plated entrees\**



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