



ENTREES

Beef Wellington

Beef tenderloin coated with Dijon & sautéed mushrooms wrapped in puff pastry & baked until golden served with asparagus bundles & roasted potatoes

Walnut Crusted Cod

Delicate cod incrustated in a parsley walnut blend that is baked until juicy & accompanied with a parsnip puree

Stuffed Chicken Breast

Buttery chicken breast stuffed with feta, spinach & pine nuts finished with a robust roasted red pepper sauce

Pecan Lamb Lollipops

Tender lamb chop infused with plentiful garlic & fresh rosemary dipped in crushed pecans & cooked to perfect medium rare then finished with a drizzle of truffle oil (\$5 per lollipop)

Succulent Pork Tenderloin

Savory pork tenderloin baked in an orange basil sauce served with grilled asparagus, roasted beets & pan seared squash

Seared Saffron Halibut

Lightly seasoned halibut seared until crispy & finished in the oven served with a drizzling of silky saffron sauce

Chicken Pomodoro

Creamy lemony saturated spaghetti noodles served with juicy garlic chicken breast & blistered baby tomatoes

Beef Stroganoff

Lean strips of beef in a sherry mushroom sauced finished with a dollop of sour cream & served on a bed of velvety egg noodles

Thai Chicken Curry

Chunks of tender chicken breast sautéed with broccoli & simmered in a creamy curry sauce served over basmati cumin rice then topped with crushed salted peanuts & fresh cilantro

From The BBQ

Gourmet Burgers

Juicy homemade fresh beef patties with garlic, parsley & herbs served with melted cheddar cheese on a soft bun & all the accompaniments

Chicken Kebobs

Succulent chunks of chicken marinated in garlic & fresh herb skewered and BBQ'd to precision served with Chef's Alibi's homemade tzatziki dip

Tender T-Bone Steaks

Only the freshest cut of T-Bone beef marinated & grilled to a perfect medium rare served with a creamy horseradish dressing



Peppered Beef Tenderloin with Balsamic Strawberries

Delicious beef tenderloin incrusted in a peppercorn spice blend that is BBQ'd medium rare & accompanied by a tangy balsamic vinegar sweet strawberries

Rosemary & Garlic Beef Tenderloin

Grass fed organic beef tenderloin marinated in Chef's Alibi's signature rosemary garlic rub that comes off the bbq melt in your mouth medium rare

Tarragon Flank Steak

Fresh parsley & garlic marinated flank steak is BBQ'd to excellence & served on a sliced romaine lettuce heart then finished with a drizzle of Chef's Alibi's velvety homemade tarragon dressing

Grilled Salmon

Fresh dill, lemon & garlic marinated salmon grilled until tender medium well served with the most delicious homemade tartar sauce

Juicy BBQ'd Pork Ribs

Fall off the bone slow roasted succulent pork ribs that are smothered in Chef's Alibi's signature bbq sauce