

- APPETIZERS

Soft Pretzel Bites

w/ beer cheese sauce

Shrimp Cocktail

w/ lemon and cocktail sauce

Fried Sweet Potato Balls

Coated w/ pecan crumbs

Ranch Guacamole Dip

Served w/ warm tortilla chips.

Baked Tortellini

Coated w/ parmesan cheese, served w/ Marinara Dip

SOUPS & SALADS S

Soup du Jour

Chef's selection of fresh ingredients creatively prepared

Peach Salad

Bite size peaches, shredded basil, goat cheese, drizzled w/ honey & lemon zest

Arugula Salad

Bed of Arugula w/ parmesan cheese, extra virgin olive oil, black pepper, and lemon

Sterling House Salad

Crisp romaine lettuce, heirloom tomatoes, fresh cucumbers, sliced red onions, shredded carrots.

Alpine Salad

Frisée and Rocket leaves, with black forest ham, red onion, toasted walnuts, with shaved Swiss, extra virgin olive oil and honey

Antipasto Salad

Bite size Genoa salami, mozzarella cheese, artichoke hearts, cherry tomatoes, roasted red peppers, and olives, with a light vinaigrette dressing.

∞DRINKS & BOTTLE STORAGE

Home Brewed Sweet Tea Home Brewed Unsweet Tea

Lemonade

Fresh Brewed House Coffee
Orange Juice
Water

Please feel free to bring your favorite bottle of wine and let us store it on site for you. Notify your server upon being seated and your wine will be served with your meal.

Petite Filet Mignon

6oz choice filet hand-cut and chargrilled to order.

Grilled Chicken Bruschetta

Extra virgin olive oil, with garlic, basil, Italian seasoning, black pepper, and lemon, topped with Roma tomatoes and buffalo mozzarella.

Braised Pork Marsala

w/ shallots, mushrooms, olive oil, marsala wine and cream, garnished with freshly chopped parsley.

Alaskan Salmon Piccata

Pan seared and oven finished, with butter, white wine, garlic, capers, and lemon juice.

Roasted Ratatouille

Ripe tomatoes, eggplant, zucchini, assorted bell peppers with basil and oregano

Sterling Hamburger/ Hot Dog / BBQ Pulled Pork

Available on request

SIGNATURE SIDES

Baked Sweet Potato
Idaho Baked Potato
Balsamic Green Beans
Sauteed Mushrooms

Caramelized Roasted Parsnips
Roasted Butternut Squash
Rainbow Carrots
Cannellini Beans
Buttered Peas and Carrots