



FEATURED DISHES



CHICKEN

Chicken and Jollof Rice

Tender chicken simmered in a rich tomato and pepper sauce served over spiced rice for a bold, flavorful one-pot meal.

Lemon Herb Roasted Chicken

Juicy roasted chicken infused with fresh herbs, lemon, and garlic for a bright, timeless classic.

Chicken Piccata

Pan-seared chicken finished in a tangy lemon-butter and caper sauce with elegant, balanced flavor.

Chicken and Vegetable Stir-Fry

Sautéed chicken and crisp vegetables tossed in a light soy-ginger glaze for a fresh, wholesome dish.

Chicken Tinga

Shredded chicken slowly simmered in a smoky tomato, chipotle, and onion sauce for rich, comforting flavor.

BEEF

Beef Bourguignon

Tender beef braised in red wine with onions, carrots, and mushrooms for a rich, classic French stew.

Pepper Steak

Beef sautéed with bell peppers and onions in a savory brown sauce for a bold, satisfying entrée.

Braised Short Ribs

Slow-cooked beef short ribs simmered in a deep, aromatic sauce until perfectly tender and flavorful.

Beef and Vegetable Stir-Fry

Thin-sliced beef quickly seared with colorful vegetables and a light soy-garlic glaze for a balanced, hearty meal.

Tex-Mex Beef Enchiladas

Seasoned ground beef rolled in tortillas, topped with enchilada sauce and melted cheese for a comforting Southwestern favorite.

PORK

Tenderloin with Apple Chutney

Juicy pork tenderloin roasted to perfection and topped with a sweet and tangy apple chutney.

Honey Garlic Glazed Pork Chops

Pan-seared pork chops coated in a rich honey-garlic glaze for a perfect blend of sweet and savory flavor.

Pulled Pork with TX BBQ Sauce

Slow-cooked shredded pork tossed in a tangy, TX-style barbecue sauce for classic Southern comfort.

Pork Carnitas

Mexican-style slow-braised pork with citrus and spices, lightly crisped for tender, flavorful bites perfect for tacos or bowls.

Herb-Crusted Pork Roast

Oven-roasted pork seasoned with fresh herbs and garlic, creating a golden crust and juicy, aromatic interior.

SEAFOOD

Lemon Butter Salmon

Fresh salmon fillets pan-seared and finished with a silky lemon-butter sauce for a bright, elegant dish.

Shrimp Scampi

Tender shrimp sautéed in garlic, butter, and white wine, served with pasta or crusty bread for a classic Italian favorite.

Herb-Crusted Cod

Flaky cod fillets coated with fresh herbs and breadcrumbs, baked until golden for a light, flavorful entrée.

Garlic Herb Tilapia

Light, flaky tilapia baked with fresh herbs, garlic, and olive oil for a simple yet flavorful seafood entrée.

Seafood Paella

A colorful Spanish-inspired rice dish with shrimp, mussels, and fish simmered in saffron and aromatic spices for rich, layered flavor.