

Plated Dinner Selections

Chicken Cordon Bleu Breaded Chicken Breast Wrapped around Ham and Cheese	\$14.95pp++
Chicken Supreme Boneless Grilled Chicken Breast with Supreme Sauce White Wine, Butter and Mushrooms	\$15.25pp++
Chicken Madeira Boneless Chicken Breast in a Madeira Mushroom Sauce	\$14.95pp++
Sliced Turkey Traditional Dressing, Cranberry Sauce and Gravy	\$13.95pp++
New York Strip Grilled Steak Marinated in our Chef's Special Seasonings of Red Wine, Soy Sauce, Garlic and Ginger	\$17.95pp++
Filet Mignon Served with Béarnaise Sauce	\$19.95pp++
Mix Grill Four Ounce Filet Mignon Served with: Grilled Salmon with Dill Sauce, Marinated Grilled Chicken or Parmesan Tilapia	\$18.95pp++
Tortilla Crusted Tilapia With Chipotle and Lime	\$14.95pp++
Parmesan Crusted Tilapia Top Crusted with Shredded Parmesan Cheese Italian Herbs and Savory Breadcrumbs	\$14.95pp++
Stuffed Flounder Newport Baked Flounder Stuffed with Savory Snow Crab, Herbs and Bread- crumbs	\$14.50pp++
Apple Roasted Pork Loin Marinated Sliced Pork Loin Topped with Baked Fuji Apples	\$15.25pp++
Grilled Pork Chops Marinated in a Chateau Classique Dressing & Grilled to Perfection!	\$15.25pp++

All Entrees Served with a Mixed Green or Caesar Salad,
Rolls and Butter, Coffee and Tea and are Accompanied By Your
Choice of One Vegetable and Starch

Above Items Subject To 7% Sales Tax and 20% Gratuity.
Pricing Subject To Change Without Notice.
Split Menus Available For At \$1.00 Additional Per Person.