

Dinner Entrées

All entrées include choice of three (3) accompaniments
Rolls and Butter, Coffee, Hot/Ice Tea and Milk

Accompaniments

Caesar Salad* Garden Spring Salad* Salad California* Sliced Tomatoes and Cucumbers on a Bed of Greens* Baby Redskins* Whipped Potatoes* Baked Potato* Rice Pilaf* Broccoli* California Blend* Glazed Carrots

Chicken Cordon Bleu

Classic Cordon Bleu Blended with Smoked Ham and

Swiss Cheese

\$19.95

Lemon Pesto Chicken

Breast of Chicken w/Lemon and Butter

\$18.95

Sliced London Broil

Marinated and Thinly Sliced, served on Garlic Toast

Points with a Bordelaise Sauce

\$19.95

Prime Rib of Beef

Slow Roasted, served with Au Jus

Market Price

Baked Lasagna

Home-Style Lasagna

\$17.95

Broiled Orange Roughy

Lemon Butter Sauce

\$20.95

Sliced Medallions of Tenderloin

Tender Slices of Roasted Tenderloin Served with a Red

Shallot Merlot Sauce

Market Price

Tenderloin & Chicken Combo

Petite Filet with a Sautéed Breast of Chicken

Market Price

Stuffed Pasta Shells

Stuffed Shells with a blend of Mozzarella, Romano,

Ricotta & Parmesan Cheeses, Topped w/Marinara Sauce

\$16.95

Chicken Veronique

Served with a Asti Spumante Sauce

\$18.95

Roasted Norwegian Salmon Filet

Cognac Dill Sauce

\$22.95

Chicken Parmesan

Lightly Breaded, Topped with Provolone Cheese and

Marinara Sauce and served with Pasta

\$18.95

Desserts

(Additional Charge of \$2.75)

Black Forest Cake* Carrot Cake* Cheese Cake w/Blueberry or Cherry Topping
Turtle Cheese Cake* Chocolate Cake* Apple Pie* Chocolate Mousse

Park Inn Toledo

19% Gratuity and 6.75% Sales Tax will be applied to All Food and Beverage