

## **Lunch & Dinner Menu**

Choice of a Salad, Two Entrées and Two Side Dishes  
Fresh Seasonal Vegetable, Dinner Rolls & Butter  
Fresh Hot Coffee & Ice Water  
Are complimentary with service

### **Plated Entrées**

**Lunch \$24.95 per person, Dinner \$27.95 per person**

### **Plated Split Entrées**

**Lunch \$26.95 per person, Dinner \$29.95 per person**

### **Salad Selections**

Garden Green – Romaine/Red Leaf & Spring Mix with Tomatoes &  
Cucumber Wedges

~

Caesar – Romaine, Fresh Shaved Parmesan and Croutons

~

Greek – Romaine & Spring Mix, Black Olives, Red Onion Rings and  
Feta cheese

~

Spinach - Spinach, Sliced Mushrooms, Mandarin Oranges,  
Tomatoes, Toasted Almonds (Hot Bacon Dressing)

~

Fruit – Fresh Mixed Seasonal Fruit (Pineapple, Watermelon,  
Cantaloupe, Honeydew, Grapes)

~

Grilled Vegetable – Marinated Fresh Grilled Vegetables,  
(Squash, Portabella Mushrooms, Peppers, Onions, ect)  
On Top of Mixed Greens

Please add 19% service charge and 8.75% sales tax to the above prices  
All prices are subject to change

## **Chicken Entrées**

Jerusalem – Artichoke Hearts & Roasted Red Peppers in a slightly  
Spicy Garlic Cream Sauce

~

Gorgini – Red & Green Grapes in a Gorgonzola Cream Sauce topped  
with Deep Fried Walnuts

~

Dijonaise – Marinated Grilled Chicken Breast in a light Dijon Sauce  
with a hint of Honey and Tarragon (House Specialty)

~

Marsala – Sliced Mushrooms, Chopped Garlic, Shallots and Marsala  
Wine in a Demi Glaze Sauce

~

Al Pesto – Marinated Grilled Chicken Breast in a Creamy Basil Pesto  
Sauce, topped with Chopped Tomato and Toasted Pine Nuts

~

Teriyaki - Marinated Grilled Chicken Breast brushed with a Teriyaki  
Glaze and garnished with Fresh Pineapple and Scallions

~

Tex Mex – Grilled Chicken Breast with a Chipotle Pesto, topped with  
melted Pepper Jack Cheese

~

Creole Chicken – Pan Seared Boneless Chicken Breast topped with a  
Spicy Cajun Creole Sauce

~

South of The Border – Marinated Chicken Breast topped with a Corn  
Bell Pepper Sauce

~

Chicken Piccata – Pan Seared & Lightly Floured, Sautéed in Butter  
with Lemon Juice, Capers and Cream

Please add 19% service charge and 8.75% sales tax to the above prices  
All prices are subject to change

## **Beef Entrées**

Roast Prime Rib – with Au Jus and Horseradish Cream Sauce

~

New York Steak – Grilled New York Strip Steak topped with Sautéed  
Mushrooms & Onion Strings

~

Braised Short Ribs – Slow Cooked Boneless Short Ribs with herbs De  
Province and Kalamata Olives in a Red Wine Tomato Base

## **Pork Entrées**

Cider Brined Pork Loin – Boneless Pork Loin Chops on a bed of  
Creamed Leeks and topped with Apples

~

Pork Loin Dijonaise – Marinated Pork Loin in a light Dijon Sauce  
with a hint of Honey and Tarragon (House Specialty)

~

Pork Loin Marsala – Sliced Mushrooms, Chopped Garlic, Shallots and  
Marsala Wine in a Demi Glaze Sauce

~

Pork Loin Jerusalem – Artichoke Hearts & Roasted Red Peppers in a  
slightly Spicy Garlic Cream Sauce

~

Sherry Pork Loin – Sliced Mushrooms and Sherry Wine, with a hint  
of Tarragon

~

Pepper Pork Loin – Marinated Pork Loin with Roasted Red Pepper  
Sauce

Please add 19% service charge and 8.75% sales tax to the above prices  
All prices are subject to change

## **Fish Entrées**

Baked Cod – Cod Fillets topped with a Fresh Tomato Caper Salsa

~

Grilled Mahi Mahi – Topped with Tropical Salsa, Lemon Caper Butter  
or Teriyaki Glaze and Pineapple

~

Halibut – Baked Halibut with a warm Thyme Sherry Vinaigrette  
Sauce

~

Sword Fish – Grilled with a Tomato Basil Reduction

~

Salmon – Grilled and topped with Béarnaise Sauce or Lemon Caper  
Butter

## **Vegetarian Entrées**

Seasonal Grilled Vegetables over a bed of White Rice

~

Garden Vegetable Risotto

~

Eggplant Parmesan

~

Vegetable Lasagna

## **Side Dishes**

~Roasted Red Potatoes with or without Rosemary

~Bowtie Pasta with Butter & Parmesan Cheese

~Garlic Mashed Potatoes

~Red Beans & Rice

~Baked Potato

~Spanish Rice

~White Rice

~Rice Pilaf

Please add 19% service charge and 8.75% sales tax to the above prices

All prices are subject to change

## **Premium Plated Selection**

Fresh Seasonal Vegetables,  
Dinner Rolls and Butter, Fresh Hot Coffee and Ice Water  
Are complimentary with service

### **Salad**

Fresh Baby Spinach Greens with Crumbled Blue Cheese,  
Toasted Walnuts, Fresh Raspberries, Frosted Cranberries  
Served with a Raspberry Vinaigrette

### **Entrée**

8oz Bacon Wrapped Filet Mignon  
Served with your choice of Sauce and a Side Dish  
\$35.95

~

4oz Petit Filet Mignon and Grilled Shrimp  
Served with your choice of Sauce and a Side Dish  
\$36.95

~

4oz Petit Filet Mignon and Grilled Salmon  
Served with your choice of Sauce and a Side Dish  
\$36.95

~

4oz Petit Filet Mignon and Lobster Tail  
Served with your choice of Sauce and a Side Dish  
\$39.95

Please add 19% service charge and 8.75% sales tax to the above prices  
All prices are subject to change