

Dinner- Plated

*All Entrees are Served with Choice of Tossed Salad or Caesar Salad, Rolls and Butter,
Chef's Selection of Starch and Vegetable, Dessert and Beverage*

Roast Prime Rib of Beef

With Horseradish Sauce

\$29.00pp

Grilled Center Cut Pork Loin

With Burgundy Braised Button Mushrooms

\$26.00pp

Roasted Tenderloin

With Gorgonzola Cheese and Wild Mushroom

Demi Glaze

\$31.00

Orange Marinated Pork Loin

With Grilled Pineapple

\$26.00pp

Slow Roast Black Pepper Sirloin

With a Roasted Garlic Demi Glaze

\$27.00pp

Chicken Kiev

Lightly Breaded and Stuffed with Herb Butter

\$27.00pp

Grilled Filet Mignon

With Garlic Crostini with a Brandy Oregano Sauce

\$33.00pp

Stuffed Chicken

With Proscuitto, Wild Mushrooms and Parmesan

with a Roasted Tomato Demi Glaze

\$28.00pp

Duet of Beef and Chicken

Roast Sirloin of Beef and Grilled Chicken Breast

\$33.00pp

Marinated Chicken

With Five Herbs and Portobello Mushrooms

\$26.00pp

Grilled Salmon

With Mustard Dill Glaze

\$28.00pp

Grilled Sweet Pepper Chicken

With Caramelized Onions

\$26.00pp

Seared Salmon

With Baby Spinach and Ginger Soy Glaze

\$28.00pp

Pecan Crusted Chicken

With Maple Honey Butter

\$26.00pp

Broiled Flounder

With a Lemon Butter White Wine Sauce

\$27.00pp

Sesame Vegetable Stir-fry

Blend of Seasonal Vegetables Tossed in a Light

Sesame Teriyaki Glaze Over White Rice

\$25.00pp

Roasted Flounder

With Garlic Cream Sauce

\$27.00pp

Grilled Vegetable Lasagna

With a Four Cheese Sun-dried Tomato Cream

Sauce

\$25.00pp

Tilapia

Herb Breaded with Roasted Tomato Bisque

\$29.00pp

All Prices are Subject to Tax & Service Charge