

Plated Dinner Menu

(Sit Down, Family-Style or Buffet Service)

Salad: (Choice of One)

Tossed Mixed Garden with Feta, Artichoke Hearts and House Dressing.

Classic Caesar with Our Own Garlic Croutons and Grated Asiago.

Spinach and Mushrooms with Roasted Shallots and Raspberry Vinaigrette.

Entree: (Choice of One)

Freshly Stuffed Chicken Breasts

A) Traditional: Bread, Herbs and Vegetables. Baked and Served with Sauce Supreme.

B) Portobello Mushrooms, Spinach, Fontina Cheese with Roasted Garlic Cream Sauce.

C) Cappicola, Provolone Cheese, Broccoli and Roasted Peppers with Alfredo Sauce.

\$ 18

Chicken Wellington

Boneless Chicken Breast Coated with a Mushroom Duxelle, Wrapped in Puff Pastry,

Baked to a Golden Brown. Served with Madeira Demi-glace.

\$ 19

Sliced Roast Sirloin

Black Angus Choice Roast Prepared Slowly to Retain Juices.

Served with a Mushroom and Cabernet Demi-glace.

\$ 16

Prime Rib

12 oz. Boneless Black Angus Choice Ribs, Slow Roasted and served with

a Rosemary and Garlic au jus and Side of Creamed Horseradish.

\$ 18

Slow Roasted Loin of Pork au Jus

Tender Pork Loin Slowly Roasted and Served with a Natural au jus then

Accompanied with Sauerkraut and Apple Sauce

\$ 16

Salmon

Poached **or** Grilled Atlantic Salmon Fillet Served with a Tarragon Beurre Blanc
\$ 16

N.Y. Strip Steak

12 oz. Black Angus Choice Cut of Loin, Charbroiled and Served with
Sauce Bourdelaise **or** Green Madagascar Peppercorn Sauce.
\$ 22

Filet Mignon

10 oz. Filet Charbroiled and Served with a cognac infused Rosemary Demi-Glace
\$ 24

Prime Rib and Scampi Pescatore

10 oz. Cut of Slow Roasted Rib Complimented with 3 Stuffed Jumbo Shrimp.
\$ 25

Baby Lobster Tail and Grilled Medallion of Beef

4 oz. Steamed Lobster Tail with Drawn Butter and a Petite Filet Grilled to Perfection.
\$ 30

Vegetable (Choice of 1)

Grand Marnier Glazed Baby Carrots
Fresh String Beans Almondine
Medley of Fresh Vegetables
Zucchini Lyonnaise
Steamed Broccoli with au Vin
Asparagus (in Season)
Buttered Brussels Sprouts
Seasoned Fresh String Beans

Potato (Choice of 1)

Baked with Sour Cream and Chives
Roasted Red Bliss with Herbed Butter
Seasoned Mashed
Twice Baked
Garlic Mashed or Cheddar Bacon Mashed
Au Gratin
Fettuccine, Linguini or Angel Hair
Rice Pilaf

Freshly Baked Rolls, Butter Curls, Coffee, Brewed Dacaf and Teas served with Dinner Entrees

*** More than one entree may be chosen at a \$ 4.00 p.p. upcharge**

8% Sales Tax and 19% Gratuity are Additional

Prices are Subject to Change until Booked Firm for 2005/2006 Dates