



Dinner Entrees

All Entrees served with Tossed Salad topped with our House Dressing, Chef's Choice of Seasonal Vegetable and Garniture, Rolls and Butter, Freshly Brewed Coffees and Teas

Chicken Picata

*sautéed Chicken Breast served with
Lemon Caper Butter Sauce
\$16.95*

Chicken Marsala

*Chicken Medallions sautéed and finished
with a Marsala Wine Sauce
\$17.95*

Baked Oven Roasted Chicken

*stuffed with Toasted Walnuts, Dried Fruits and Brie Cheese in a Brown Butter Sauce,
finished with Reduced Cream
\$18.95*

Prime Rib of Beef

*10 ounce Prime Rib, aged for 21 days,
served with Au Jus
\$22.95*

Filet Mignon

*6 ounce Filet Mignon, topped with
Gorgonzola Butter, Merlot Sauce
\$22.95*

Pork Tenderloin Medallions

*roasted and topped with a Raspberry Sauce
\$19.95*

Atlantic Coast Salmon

*baked and finished with a Picatta Sauce
\$17.95*

Baked Orange Roughy

*finished with a Citrus Butter Sauce
\$18.95*

Jumbo Stuffed Gulf Shrimp

*5 Jumbo Gulf Shrimp with a Crab Stuffing,
sautéed and served with Lemon Butter
\$20.95*

Baked Vegetable Lasagna

topped with Alfredo Sauce

\$15.95

All prices listed above are subject to change and do not include sales tax and gratuity.

Pasta Provencale

*Diced Vegetables sautéed and tossed
with Fettuccine and Parmesan Cheese
\$15.95*

Minimum of 20 guest required when ordering Prime Rib or Lasagna