

Dinner Menu

Poultry

6 oz. Grilled Breast of Chicken with choice of sauce \$25.00
Mushroom Marsala, Pesto cream, or Mustard Sauce
Served with Choice of Wild Rice Pilaf or Parsley, Buttered New Potatoes

Almond Crusted Chicken \$25.00
with Lemon Butter and Wild Rice Pilaf

Broccoli and Cheddar Stuffed Chicken Breast..... \$25.00
Homestyle Whipped Potatoes

Sesame Chicken Breast..... \$25.00
with Orange Butter, Ginger Rice Pilaf, and Stir-fried Asian Vegetables

Pork

Pork Tenderloin Medallions with Caramel Ginger Glaze \$28.50
New Potatoes

Apple and Gruyere Stuffed Pork Loin \$28.50
with Bourbon Mustard Demi-Glaze

Seafood

Cornmeal Crusted Catfish Filet..... \$30.00
with Lemon Butter and Sweet Potato Succotash

Grilled Salmon with Maple Mustard Glaze \$32.00
Wild Rice Pilaf with Pecans

Grilled Salmon with Lemon Dill Butter..... \$32.00
Striped New Potatoes

Spice Seared Sea Bass..... \$37.00
with Herbed Tomato Butter
Broccoli Rabe, Potato Croquettes

Beef

Sliced Roast Beef \$26.00
with Burgundy Wine Sauce and Rosemary Roasted Potato Spears

Herb Roasted Sirloin Strip with Merlot Glaze \$32.00
Roasted Potato Wedges

Roast Prime Rib of Beef Au Jus \$37.00
Creamy Horseradish New Potatoes

Sliced Herb Roasted Tenderloin of Beef..... \$39.50
with Merlot Demi-Glaze or Wild Mushroom Sauce
Roasted Garlic Mashed Potatoes

6 oz Grilled Filet Mignon with Boursin Demi-Glaze..... \$39.50
Roasted Yukon Gold Potatoes

Combination Meals

Grilled Breast of Chicken with Shrimp Ravioli in Creole Sauce \$32.00

Beef Tenderloin and Grilled Breast of Chicken with Rosemary Cream Sauce \$35.50
New Potatoes

Grilled Salmon and Beef Tenderloin with Bourbon Mustard Glaze \$39.50
Roasted Potato Spears

Beef Tenderloin with Spiced Seared Sea Bass \$39.50
Herbed Rice Pilaf

Vegetarian

Roasted Vegetable Lasagna \$26.00
with Marinara and Alfredo Sauces, Carrots and Zucchini

Wild Mushroom and Mixed Grain Pilaf Turnover..... \$26.00
with a Shiitake Lemon Sauce

Citrus Risotto with Spice Seared Tofu \$26.00

Portabella Mushroom Wellington with Herbed Tofu.....\$27.50

Ratatouille Filled Crepes.....\$27.50
with Chick Peas, Roasted Garlic and Fontina Cheese

Served Dinners include Tossed Green Salad with Choice of Dressing, Chef's Vegetable of Day, Rolls and Butter, Coffee, Tea, Milk and Choice of Dessert: Carrot Cake, Chocolate Butter Cream Layer Cake or New York Style Cheese Cake



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