

Dinner Menu

*All Entrees include House or Caesar Salad, Vegetable and Starch,
Coffee and Tea Service and Choice of Dessert*

Salads

Caesar Salad or House Salad

Chicken Française

*Chicken Breast In a Light Egg Batter & Sautéed:
Served with a Lemon Butter Sauce.
\$24.00*

Herb Crusted Chicken

*Chicken Breast quick Seared and Roasted with a
Lemon Infused Olive Oil
\$24.00*

Chicken Parmesan

*Breaded Chicken Breast Sautéed and Topped with
Marinara and Mozzarella
\$24.00*

Chicken Milanese

*Italian Style Breaded Chicken Breast
Served with Arugula and Parmesan
\$24.00*

Chicken Marsala

*Chicken Breast Sautéed and Served with a
Mushroom Marsala Demi-Glace
\$24.00*

Roasted Vegetable Ravioli

*Served in a Roasted Vegetable Sauce
\$21.00*

Ratatouille Sweet Pepper

*Stuffed and Roasted;
Served with a Pesto Marinara
\$21.00*

Filet Mignon

*Eight Ounce Grilled Beef Tenderloin Steak
Cabernet Sauce
\$36.00*

Sliced Tenderloin of Beef

*Served with Bordelaise Sauce
\$34.00*

Strip Steak

*Fourteen Ounce Steak
Char-Grilled to Perfection
\$33.00*

Prime Rib

*Slow Roasted Rib Eye; Sliced and
Served with Au Jus
\$32.00*

Shrimp Scampi

*Shrimp Sautéed in Garlic and Lemon Infused Olive
Oil presented over a Bed of Linguini
\$28.00*

Salmon

*Grilled with
a Sauvignon Dill Sauce
\$28.00*

Swordfish

*Herb Crusted with Bruschetta Relish
\$30.00*

Tuna

*Sesame Encrusted served with
Soy, Ginger and Wasabi
\$30.00*

**** 8% Sales Tax and 20% Gratuity applicable on all Food and Beverage ****

Dual Entrée Selections

Beef & Chicken

*Grilled Filet Mignon
with the Chicken Francaise
\$32.00*

Tenderloin & Salmon

*Beef Tenderloin of Beef Bordelaise
Sauce with Grilled Salmon
And a Sauvignon Dill Sauce
\$32.00*

Filet & Crab Cakes

*Grilled Filet Mignon
Combined with Maryland Crab Cakes
\$36.00*

Land & Sea

*Filet Mignon Combined with Shrimp Scampi
\$34.00*

Surf & Turf

*Six ounce Grilled Filet Mignon
and Six ounce Cold Water Lobster Tail
\$40.00*

*Chef's choice potato and vegetable always recommended with
Varying availability of vegetables in season*

Starches

*Roasted Baby Red Potatoes, Rice Pilaf, Risotto, Roasted Fingerlings, Parsley Boiled Potatoes,
Anna Potato, Mashed White Potato, Mashed Sweet Potato, Duchess, Twice Baked*

Vegetables

*Chef's Seasonal Medley of Vegetables, Broccoli & Cauliflower, Green Beans Almandine,
Seasonal Oven Roasted Vegetables, Baby Carrots*

Dinner Buffet

\$26.00

*Caesar or Tossed Salad with Two Dressings, Assorted Fresh Baked Breads and Butter
Choice Seasonal Vegetable & Starch, Coffee & Tea, and Choice of Dessert*

Choice of Three:

Chicken Française or Chicken Milanese

Sliced Strip Loin or Sliced Pork Loin

Grilled/Broiled Mahi or Grilled/Broiled Salmon

Tortellini Alfredo or Cajun Penne

Dessert Options

Ice Cream Sundae, Mousse, Cookies & Brownies, Seasonal Cobbler

***** 8% Sales Tax and 20% Gratuity applicable on all Food and Beverage ****