



Dinner Menu

*All Dinners Include Appetizer, Salad, Vegetable, Potato, Rolls and Butter
Dessert, Coffee Service*

Appetizer

(Please Choose one)

- Bow Tie Pasta with Vodka Cream Sauce*
- Penne Marinara topped with Asiago Cheese*
- Asparagus and Spinach Crustad*
- Chicken & Rice Soup*
- Tomato and Fresh Mozzarella with a basil and Balsamic Reduction (Additional Charge)*
- Shrimp Martin with a spicy cocktail sauce (Additional Charge)*

Salad Selection

- Garden Salad with two home made dressings*
- Classic Caesar Salad*
- Field mix greens with apple, craisins, gorgonzola cheese with a Zinfandel Vinaigrette dressing*

Entrée Selection

- Apple Stuffed Chicken with Craisins with a Cinnamon-Vanilla Reduction Sauce Call for Pricing*
- Seared Chicken topped with Peppered Brie, Grilled Pineapple with a Port Wine Demi-Glace' Call for Pricing*
- Chicken Breast Françoise' with a Lemon-pinot Sauce Call for Pricing*
- Chicken Breast Stuffed with a Spinach & Tomato Stuffing Call for Pricing*
- Chicken Marsala Call for Pricing*
- Lemon Dill Salmon Call for Pricing*
- Grilled Swordfish with a Rosemary Citrus Butter Call for Pricing*
- Sole Stuffed with a Crabmeat Stuffing Call for Pricing*
- Baked Stuffed Shrimp with Crab Stuffing Call for Pricing*
- Grilled New York Sirloin Call for Pricing*
- Filet Mignon with Béarnaise Sauce Call for Pricing*
- Slow Roasted Prime Rib of Beef Call for Pricing*
- Filet Mignon and Stuffed Shrimp Plate Call for Pricing*

All Prices are Subject to a Service Charge and Applicable Sales Tax