



Dinner Entrees

PORK ENTREES

ROAST PORK LOIN

Sliced and served with an apple chutney

BREADED PORK CHOPS

Center cut frenched pork chops breaded and sautéed

CHAR-GRILLED PORK TENDERLOIN

Served with a sweet and sour grilled leek sauce

SPINACH STUFFED PORK LOIN

Sliced pinwheel pork loin stuffed with spinach, pine nuts and asiago cheese.
Served with natural juices and roasted garlic

DRIED FRUIT STUFFED PORK LOIN

Pork loin stuffed with dried fruits, garlic and fresh herbs. Served with an apple onion marmalade



All Dinner Entrees are served with Salad, your choice of vegetable, starch, fresh rolls with butter



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SEAFOOD ENTREES

GRILLED FILLET OF SALMON

Char-grilled and served with champagne dill cream sauce

GRILLED SWORDFISH

Fresh loin steaks marinated and char-grilled, with dijon-basil butter

LOBSTER A L'AMERICAINE

An 8 oz. lobster tail oven roasted with shallots, thyme, brandy, and tarragon. Served with a garlic butter sauce

CRAB CAKES

Prepared in traditional fashion with Old Bay Seasoning. Sautéed to golden brown and nested in spicy greens with remoulade sauce

HALIBUT STEAK

Fresh halibut lightly seasoned and sautéed with butter and lemon

DOVER SOLE

Stuffed with julienne vegetables and basted with sherry butter

PAN SEARED AHI TUNA

Seared ahi tuna with a ginger soy zinfandel sauce

JACK DANIELS SALMON

Filet of salmon grilled and glazed with a sweet Jack Daniels sauce

SWORDFISH WELLINGTON

A grilled swordfish steak wrapped in puff pastry with a wild mushroom duxcelle finished with a ginger lemongrass buerre blanc

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CHICKEN ENTREES

CHICKEN CORDON BLEU

With prosciutto, spinach and swiss cheese served with a roasted red pepper cream sauce

CHICKEN PARMESAN

Breaded and sautéed, topped with fresh marinara and Italian cheeses

CHICKEN PRIMAVERA

Grilled and nested on a bed of seasonal vegetables with an herbed valoute

LEMON CHICKEN

Oven roasted quarter chicken drizzled with a sweet lemon garlic sauce

CHICKEN FLORENTINE

Stuffed with spinach and fontina cheese, served with a white wine cream sauce

CHICKEN MARSALA

Sautéed with fresh mushrooms and a marsala wine sauce

BLACKENED CHICKEN PESTO

Rubbed with cajun spices and blackened. Served with a pistachio pesto cream

BRIE CHICKEN

Lightly sautéed and baked with a flavorful raspberry brie and walnut sauce

CHICKEN PIZZAIOLO WITH ARTICHOKES

Grilled chicken with herbed tomato concasse and artichoke cream. Topped with pine nuts and asiago cheese

CHICKEN AND SCALLION CREAM SAUCE

Boneless breast of chicken, grilled and topped with a champagne cream sauce and fresh scallions

CRAB STUFFED CHICKEN BREAST

An airline chicken breast stuffed with a rich crab stuffing and finished with a spicy cajun cream

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BEEF ENTREES

PEPPERCORN CRUSTED BEEF TENDERLOIN

Served with a rich red wine reduction

GARLIC ROSEMARY RUBBED BEEF TENDERLOIN

Served with an herbed demi-glace

BEEF WELLINGTON

Tenderloin wrapped in a sweet puff pastry and traditional duxelle filling. Served with a dark burgundy sauce

12 OZ NEW YORK STRIP STEAK

Char-grilled and served over strips of portabella mushrooms with a roasted garlic demi-glace

PRIME RIB OF BEEF

Carved medium rare and served with au jus and horseradish cream

YOUR FAVORITE CUT

We will cut any steak you request and prepare it to your liking

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