

Sit Down Dinner Selections

FIRST & SECOND COURSES

SOUP

- Italian Wedding Soup
- Minestrone
- Lemon Chicken Rice
- Chef's Seasonal Soup

SALAD

- House Garden Salad House Vinaigrette
- Traditional Caesar Salad
- Poached Pear Salad
Crisp Romaine, Blue Cheese Crumbles, Poached Pear, Candied Walnuts, Balsamic Vinaigrette (+\$1.00 PER PERSON)

ENTRÉES

MEAT

- 10 oz. Angus NY Strip Steak
- 10 oz. Prime Rib of Beef
- Greek Style "Lolli" Lamb Chops
(+\$3.00 PER PERSON)
- Twin Filet Mignon with Bordelaise Sauce

CHICKEN

- Traditional Chicken Marsala
Mushroom Marsala Wine Sauce
- Traditional Chicken Piccata
Lemon Caper Butter Sauce
- Chicken Chardonnay
White Wine Cream Sauce with Spinach, Artichokes, and Sundried Tomato
- Chicken Casino
Bacon and Bell Pepper Cream Sauce

FISH

- Roasted Salmon
Lobster-Dill Cream Sauce
- Salmon Provençal
White Wine, Lemon, Tomato, Olives, Capers

VEGETARIAN

- Vegetable Lasagna
Marinara Sauce or Alfredo Sauce
- Chef Choice – our Chefs will create a dish using the freshest in-season vegetables

SURF 'N' TURF

- 5 oz Filet Mignon and 4 oz Lobster Tail – served as combination entrée (+MARKET PRICE)

SIDES

POTATO

- Herb Roasted Baby Red Potatoes
- Roasted Fingerling Potatoes (+\$1.00 PER PERSON)

VEGETABLE

- Sautéed Green Beans
- Sautéed Summer Squash & Red Peppers
- Roasted Asparagus Spears (+\$1.00 PER PERSON)