

# *Sit Down Dinner Selections*

## **Soup**

Italian Wedding Soup - Minestrone - Lemon Chicken Rice

## **Salad**

HOUSE GARDEN SALAD - Italian or Sun Dried Tomato 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 T-Bone 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

Pineapple-Sweet Chili Chicken - Topped with a Pineapple-Sweet Chili Sauce

Chicken Casino - Bacon and Bell Pepper Cream Sauce

### **Fish**

Roasted Salmon - Lobster-Dill Cream Sauce

Salmon Provençal - White Wine, Lemon, Tomato, Olives, Capers

Panko Crusted Tilapia - Sweet Lime Butter Sauce

### **Surf 'n' Turf**

*(Served As Combination Entree)*

5 oz Filet Mignon and 4 oz Lobster Tail (+market price)

### **Vegetarian**

Vegetable Lasagna - Topped with Marinara Sauce or Alfredo Sauce

Vegetable Napoleon - Grilled Polenta Cake, Mushroom Ragout, Grilled Vegetables

### **Potato**

Herb Roasted Baby Red Potatoes - Twice Baked Potatoes

### **Vegetable**

Sautéed Green Beans - Broccoli & Carrots - Summer Squash & Bell Peppers