

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

Chicken Chardonnay - Topped with a White Wine Cream Sauce

Chicken Casino - Bacon and Bell Pepper Cream Sauce

Fish

Roasted Salmon - Lobster-Dill Cream Sauce

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

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 ~ Sautéed Zucchini, Yellow Squash & Red Peppers

Roasted Asparagus Spears (+\$1.00 per person)