

# 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

- 8 oz. Angus NY Strip Steak (+\$3.00 PER PERSON)
- 10 oz. Prime Rib of Beef (+\$3.00 PER PERSON)
- Greek Style "Lolli" Lamb Chops  
(+\$3.00 PER PERSON)
- 8 oz. Filet Mignon with Bordelaise Sauce  
(+\$5.00 PER PERSON)

### CHICKEN

- Chicken Marsala  
Mushroom Marsala Wine Sauce
- 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 (+\$3.00 PER PERSON)
- Salmon Provençal  
White Wine, Lemon, Tomato, Olives, Capers  
(+\$3.00 PER PERSON)

### 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)