

DINNER ENTREES

Dinner Entrees include Soup or Salad; Seasonal Fresh Vegetable, Potato, Rice OR Pasta; Rolls & Butter, Coffee, Decaf or Herbal Tea

CHICKEN

CHICKEN ROSEMARY

\$15.25

Half a Chicken, Sprinkled with Rosemary and Seasoned Salt, Baked to a Golden Brown

BREAST OF CHICKEN CODRON BLEU

\$15.75

Boneless Chicken Breast, Ham, Swiss Cheese & Sauce Poulette

APPLE ALMOND CHICKEN

\$16.25

Sliced Oven Baked Boneless Chicken Breast, Apple & Almond Stuffing, Apple Brandy Cream Sauce

CHICKEN CAYUGA

\$15.75

Boneless Breast of Chicken Filled with Broccoli & Cheddar covered with Alfredo Sauce

ORANGE BOURBON CHICKEN

\$15.25

Marinated Breast of Chicken, Dredged in Flour, Sautéed with Orange Bourbon Tarragon Sauce

CHICKEN SALTIMBOCA

\$16.25

Boneless Breast of Chicken Stuffed with Prosciutto Ham & Mozzarella Cheese finished in a Sautéed Mushroom, Red Wine & Demi-glace Reduction

BEEF

ROAST SIRLOIN OF BEEF

\$17.25

Slow Roasted Beef Sirloin, Sliced Thin with Burgundy Mushroom Sauce

LONDON BROIL

\$17.50

Traditional London Broil with a Cracked Black Peppercorn Sauce

GRILLED FILET MIGNON

\$23.95

Grilled Center Cut Beef Tenderloin with Sun Dried Cherry Sauce or Béarnaise Sauce

ROAST PRIME RIB of BEEF, AU JUS

10 oz - \$20.95

12 oz – 22.95

Roast Prime Rib, Horseradish Cream

ROAST NEW YORK STRIP LOIN

\$18.95

NY Strip Loin, Slowly Roasted & Finished with Sautéed Mushrooms

The above items are subject to an 19% service charge and applicable sales tax 1/2007