

Plated Dinner Entrees

Dinner entrees include fresh garden salad, seasonal fresh vegetables, chef's starch selection, rolls and butter, coffee, decaf, and herbal tea.

Chicken Selections

Chicken Rosemary

\$17.99

Half of a chicken sprinkled with Rosemary and seasoned salt and baked to a golden brown.

Chicken Cayuga

\$20.99

Boneless breast of chicken filled with broccoli and cheddar and covered with Alfredo sauce

Chicken Parmigiana

\$18.99

Boneless breast of chicken hand breaded and pan fried, smothered with marinara and mozzarella

Chicken Marsala

\$18.99

Boneless breast of chicken sautéed with fresh mushrooms and finished in a sweet Marsala wine sauce

Chicken French

\$19.99

Fresh young chicken breast lightly battered and pan fried, served with a lemon butter white wine sauce.

Beef Selections

Roast Sirloin of Beef

\$20.99

Slow roasted beef sirloin, sliced thin and served with Burgundy mushroom sauce

London Broil

\$21.99

Traditional London broil, sautéed mushrooms and peppers finished in a cracked black peppercorn sauce

Grilled Filet Mignon

\$26.99

Grilled center cut beef tenderloin served with a mushroom demi glace

Roast Prime Rib of Beef, Au Jus

\$23.99 10-12oz \$26.99

14-16oz

USDA Choice roast prime rib, served with rosemary pan jus and horseradish cream

Pork Selections

Pork Chop

\$18.99

Jumbo loin pork chop, grilled and basted with herb butter and apple cider demi glace

Pan Seared Pork Tenderloin

\$20.99

Dry rubbed and pan seared to perfection, then sliced and drizzled with a mushroom demi glace

Plated Dinner Entrees Continued

Veal Selections

Veal Parmesan **\$21.90**
Breaded scaloppini of Veal with marinara sauce, baked with mozzarella and parmesan cheeses

Veal Piccata **\$23.99**
Sautéed scaloppini of Veal with mushrooms and finished in a lemon butter wine sauce

Seafood

Grilled Filet of Salmon **\$27.99**
Grilled salmon filet drizzled with a citrus herb Beurre Blanc

Haddock French **\$17.99**
Lightly egg battered Haddock filet, sautéed and finished with lemon juice and white wine

Stuffed Flounder **\$20.99**
Imperial crabmeat stuffing wrapped in fresh Flounder and finished with a delicate lobster sauce

Baked Haddock Americana **\$18.99**
Haddock filet with a cracker crumb topping, laced with lemon butter sauce

Combination Plates

Filet Mignon and Salmon **\$27.99**
Grilled salmon filet and char grilled beef tenderloin with a red pepper salsa

Filet Mignon and Shrimp **\$29.99**
Grilled beef tenderloin and herb butter with jumbo shrimp

Baked Chicken and Roast Beef **\$21.99**
A quarter chicken seasoned and baked to perfection and sliced roast beef slowly roasted till tender, served with Au Jus

Prime Rib and Shrimp

\$25.99

8 oz Prim Rib served with horseradish cream and crab stuffed shrimp with lemon butter sauce