

PLATED DINNER ENTREES

*Dinner Entrees include Fresh Garden Salad; Seasonal Fresh Vegetable,
Chef's Starch Selection; Rolls and Butter; Coffee, Decaf or Herbal Tea*

VEAL & PORK

VEAL PARMESAN \$19.99
Breaded Scaloppini of Veal with Marinara Sauce, Baked with Mozzarella and Parmesan Cheeses

VEAL PICCATA \$23.99
Sautéed Scaloppini of Veal with mushrooms, finished in a lemon-butter-wine sauce

PORK CHOP \$17.99
Jumbo Loin Pork Chop, Grilled and Basted with Herb Butter and Apple Cider demi-glace

PAN-SEARED PORK TENDERLOIN \$19.99
Dry Rubbed and Pan-Seared to Perfection, then Sliced and Drizzled with a mushroom demi-glace

SEAFOOD

GRILLED FILET OF SALMON \$17.99
Salmon Filet, Grilled and Drizzled with a Citrus Herb Beurre Blanc

HADDOCK FRENCH \$16.99
Lightly Egg Battered Haddock Filet, Sautéed, Finished with Lemon Juice & White Wine

STUFFED FLOUNDER \$19.99
Imperial Crabmeat Stuffing Wrapped in Fresh Flounder Finished with Delicate Lobster Sauce

BAKED HADDOCK AMERICANA \$16.99
Haddock Filet with a cracker-crumb topping, laced with lemon-butter sauce

COMBINATIONS

FILET and SALMON \$27.99
Grilled Salmon Filet and Char Grilled Beef Tenderloin with a Red Pepper Salsa

FILET MIGNON and SHRIMP \$29.99
Grilled Center Cut Beef Tenderloin and Herb Butter, Jumbo Shrimp

BAKED CHICKEN and ROAST BEEF \$19.99
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. Prime Rib served with Horseradish Cream and Crab Stuffed Shrimp Lemon Butter Sauce

*Prices Subject to Change without Notice. All Food and Beverage Items are
Subject to a 19% Service Charge and Applicable Sales Tax.*

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CHICKEN

CHICKEN ROSEMARY

\$15.99

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

CHICKEN CAYUGA

\$19.99

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

CHICKEN PARMIGIANA

\$17.99

Boneless chicken breast, 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

\$18.99

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

BEEF

ROAST SIRLOIN OF BEEF

\$17.99

Slow Roasted Beef Sirloin, Sliced Thin with Burgundy Mushroom Sauce

LONDON BROIL

\$18.99

Traditional London Broil, sautéed mushrooms and peppers finished in a Cracked Black Peppercorn Sauce

GRILLED FILET MIGNON

\$25.99

Grilled Center Cut Beef Tenderloin, served with mushroom demi-glace

ROAST PRIME RIB of BEEF, with AU JUS

10-12 oz - \$23.99

14-16 oz – 26.99

USDA Choice Roast Prime Rib, served with rosemary pan jus and Horseradish Cream

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