



## **DINNER MENU**

### THREE-COURSE MINIMUM WITH ENTRÉE

Our Three-Course Dinner Menu Includes Your Choice of Soup or Salad,  
an Entrée and a Dessert from the Following Selections:

*\*A Fourth Course May Be Added for an Additional \$3 Per Person.*

### **SOUPS**

Broccoli and Cheddar

Chicken Noodle

Vegetarian Vegetable

Beef Barley

New England Clam Chowder

\$2 Additional Per Person

Lobster Bisque

\$3 Additional Per Person

### **SALADS**

Mixed Seasonal Greens with Ranch and Lite Italian Dressing

Traditional Caesar Salad

Spinach Salad with Raspberry Balsamic Vinaigrette

Greek Salad with Red Wine Vinaigrette

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Prices Subject to Current 20% Service Charge and Appropriate Sales Tax



## **DINNER APPETIZERS**

(Additional Charge Per Person)

Cold Selections:

Grilled Portabella Napoleon

\$10 Per Person

Traditional Shrimp Cocktail

\$12 Per Person

Hot Selections:

Potato and Cheese Pierogies with Butter and Onions

\$10 per Person

Crab Cakes with Mixed Greens and Key Lime Aioli

\$12 per Person

## **DINNER ENTRÉE SELECTIONS**

Each Entrée Served with Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

D1

Chicken Picatta with Lemon Caper Sauce

\$20 Per Person

D2

Pan Seared Chicken Breast with a Ragout of Wild Mushroom and Pearl Onions  
in a Rich Burgundy Sauce

\$21 Per Person

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D3

Chicken Breast with Sun Dried Tomatoes and Spinach  
Garlic Basil Cream Sauce  
\$24 Per Person

*\*Add Two Grilled Shrimp to D3  
\$7 Per Person*

D4

Center Cut Pork Loin with Apple-Cinnamon Demi-Glace  
\$25 Per Person

D5

Salmon Marinated in a Light Soy Sauce, Grilled and  
Served with a Ginger Beurre Blanc Sauce  
\$29 Per Person

D6

Prime Rib of Beef  
10 ounce Cut of Slow Roasted Prime Rib of Beef Served with Au Jus and Horseradish  
\$34 Per Person

D7

Grilled New York Sirloin with Mustard Peppercorn Sauce  
\$37 Per Person

D8

8 ounce Grilled Filet Mignon with Demi-Glace  
\$42 Per Person

D9

Boneless Breast of Chicken with Basil Cream Sauce and Three Jumbo Shrimp  
with Tomato Concasse  
\$40 Per Person

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D10

6 ounce Grilled Filet Mignon and Scampi Style Gulf Shrimp  
\$42 Per Person

D11

6 ounce Grilled Filet Mignon and Two Seafood Stuffed Shrimp  
\$42 Per Person

*\* Our Chefs will prepare the appropriate complement of fresh seasonal vegetables and side dish to enhance your meal.*

### **DINNER MENU DESSERT SELECTIONS**

Cheesecake with Seasonal Berries

Oreo Cheesecake

Lemon Meringue Pie

Tiramisu

Molten Chocolate Cake

Strawberry Shortcake

Warm Bread Pudding with Vanilla Sauce

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