



2010 Dinner Menu

Choice of One

<u>Garden Greens</u>	<u>Caesar Salad</u>	<u>Fresh Fruit Cup</u>
Cherry Tomatoes	Croutons, Grated	Seasonal
Shredded Carrots	Parmesan Cheese	Fresh Fruit with
Croutons, Red Cabbage	Caesar Dressing	Yogurt Dressing

Choice of One

Filet Mignon & Shrimp Scampi	\$34.95
<i>Grilled Petite Filet with Gulf Shrimp in a Garlic and White Wine Sauce.</i>	
Filet Mignon & Breast of Chicken	\$29.95
<i>Grilled Petite Fillet with Lemon Herb Chicken</i>	
Breast of Chicken & Baked Salmon	\$25.95
<i>Chicken Piccata and Baked Salmon with Lemon Dill Sauce</i>	
Baked Salmon	\$23.95
<i>Served with Lemon Dill Sauce</i>	
Filet Mignon	\$32.95
<i>Grilled 8oz Filet Topped with Herb Demy-Glaze and Port Wine Sauce.</i>	
Prime Rib Au Jus	\$25.95
<i>10oz Prime Rib Served with Au Jus</i>	
New York Roast Sirloin	\$24.95
<i>Served with Red Wine Mushroom Sauce</i>	
Chicken Oscar	\$23.95
<i>Breast of Chicken Stuffed with Mushroom & Crab Meat Served with a Light Lobster Sauce</i>	
Cornish Game Hen with Wild Rice Stuffing	\$22.95
<i>Topped with Traditional Orange Sauce</i>	
Chicken En Croute	\$23.95
<i>Breast of Chicken & Mushroom Duxelle Wrapped in a Flaky Pastry with Madeira Wine Sauce</i>	
Breast of Chicken	\$21.95
<i>8 oz. Breast of Chicken (Piccata, Lemon Herb or Marsala)</i>	

Choice of Rice Pilaf or Red Potatoes,
Baked Potatoes (Add \$.75) Fresh Vegetable Medley

Choice of One

Oreo Cheesecake, Chocolate or Lemon Mousse, Carrot Cake,
Apple Strudel with Vanilla Sauce, Two Layer Chocolate Cake

Also Includes: Coffee, Tea, Decaf & Assorted Rolls

Prices subject to sales tax and 20% service charge

