

# 2021 Dinner Menu

## Choice of One

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

<b><i>NY Roast Sirloin &amp; Baked Salmon</i></b> .....	<b>\$39.95</b>
<i>Please everyone with a Surf and Turf combination plate!</i>	
<b><i>NY Roast Sirloin &amp; Breast of Chicken</i></b> .....	<b>\$36.95</b>
<i>Choice of Piccata or Lemon Herb Chicken</i>	
<b><i>Breast of Chicken &amp; Baked Salmon</i></b> .....	<b>\$36.95</b>
<i>Chicken Marsala and Baked Salmon with Lemon Dill Sauce</i>	
<b><i>Baked Salmon</i></b> .....	<b>\$34.95</b>
<i>Served with Lemon Dill Sauce</i>	
<b><i>Filet Mignon</i></b> .....	<b>\$48.95</b>
<i>Grilled 8oz Filet Topped with Herb Demy-Glaze and Port Wine Sauce.</i>	
<b><i>Prime Rib Au Jus</i></b> .....	<b>\$37.95</b>
<i>10oz Prime Rib Served with Au Jus</i>	
<b><i>New York Roast Sirloin</i></b> .....	<b>\$34.95</b>
<i>Served with Red Wine Mushroom Sauce</i>	
<b><i>Chicken En Croute</i></b> .....	<b>\$31.95</b>
<i>Breast of Chicken in Puff Pastry with Duxelle Mushrooms, Madeira Wine Sauce</i>	
<b><i>Cornish Game Hen with Sage Dressing</i></b> .....	<b>\$32.95</b>
<i>Topped with Traditional Orange Sauce</i>	
<b><i>Chicken Cordon Bleu</i></b> .....	<b>\$31.95</b>
<i>Breast of Chicken stuffed with Ham &amp; Swiss Cheese with Dijon Sauce</i>	
<b><i>Breast of Chicken</i></b> .....	<b>\$29.95</b>
<i>8 oz. Breast of Chicken (Piccata, Lemon Herb or Marsala)</i>	

*Fresh Vegetable Medley*

*Choice of Rice Pilaf, Garlic Mashed or Red Potatoes*

## Choice of One

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

***Also Includes: Coffee, Tea, Decaf & Assorted Rolls***

*Prices subject to sales tax and 20% service charge*