

Dinner

PLATED DINNERS

All plated dinners include a house or caesar salad, Chef's selection of fresh vegetables and starch, rolls & butter, iced tea & coffee.

BEEF ENTREES

FILET MIGNON BEARNAISE — 8 ounces

NEW YORK STRIP STEAK — 14 ounces

TENDERLOIN & SEARED DIVER SCALLOP

Grilled tenderloin filet & diver scallop both served on a bed of wild mushroom risotto & surrounded by an asparagus and tomato ragout.

TENDERLOIN & CRAB STUFFED SOLE

Grilled tenderloin filet with a seven year aged gouda glaze. Teamed with New Orleans stuffed sole fillet & finished with béarnaise sauce.

CHICKEN ENTREES

CHICKEN CHESAPEAKE

Oven roasted breast topped with crabmeat Imperial & finished with country ham veloute.

CHICKEN SINATRA

Breast meat stuffed with prosciutto & provolone cheese.

CHICKEN PICCATA

Breast meat sautéed with capers, lemon & shallots.

SPINACH & ARTICHOKE CHICKEN

Oven roasted breast meat topped with our spinach & artichoke dip, finished with a sundried tomato crumb crust.

CHICKEN HERMITAGE

Breast of chicken francaise garnished with lump crab, asparagus, béarnaise & toasted almonds.

CHICKEN PARMESAN

Parmesan crusted chicken breast, presented with sautéed spinach, angel hair pasta & a lemon-caper butter sauce.

CHICKEN FLORENCE

Breast meat stuffed with spinach & feta, sautéed & finished with a roasted red pepper sauce.

CHICKEN CHARDONNAY

Sautéed breast meat finished with a field mushroom, wine cream sauce.

MACADAMIA CRUSTED CHICKEN

Breast meat finished with a buttery macadamia nut crust & mango salsa.

Dinner *(continued)*

PLATED DINNERS *(continued)*

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SEAFOOD ENTREES

- SALMON VESUVIO**
Fresh Scottish salmon marinated in white wine, garlic & rosemary. Pan seared and served with oven roasted potatoes.
- HORSERADISH CRUSTED SALMON**
Oven baked with a panko-horseradish crust & finished with a whole grain mustard sauce.
- POTATO CRUSTED HALIBUT**
Oven baked with a shredded potato crust, served with a dill beurre blanc.
- CRAB CAKE WITH CHIVE BEURRE BLANC**
Our signature crab cakes are lightly sauteed & served over chive beurre blanc.
- STUFFED GRILLED SHRIMP**
Large gulf shrimp stuffed with our house made crabmeat stuffing & oven baked. 4 per order.
- BLACKENED MAHI MAHI**
Bronzed with a light dusting of cajun spices & served with a grilled pineapple salsa.
- SAUTEED FILLET OF SOLE**
Crab meat stuffed (additional cost) or garnished with toasted almonds.

MARKET SELECTIONS

Below are some delicious selections of fresh seasonal fish & seafood. Choose your favorite, select the preparation & team it up with your choice of sauces, pasta or rice. Check with management for availability. All items are market price.

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|------------------------|--------------------------|
| ❖ Alaskan Halibut | ❖ Scottish Salmon |
| ❖ Chilean Sea Bass | ❖ Large Prawns or Shrimp |
| ❖ Florida Grouper | ❖ Sea Scallops |
| ❖ American Red Snapper | |

STARCH SELECTIONS:

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|--------------------------------|----------------------------------|
| • Wild Rice Blend | • Portabella Mushroom Ravioli |
| • Lemon Chive Jasmine Rice | • Angel Hair Pasta |
| • Caribbean Black Beans & Rice | • Roasted Garlic Mashed Potatoes |
| • Orecchiette Pasta | |

SAUCE SELECTIONS:

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| • Beurre Blanc (White wine butter sauce) | • Tomato Hollandaise |
| • Beurre Rouge (Red wine butter sauce) | • Cocktail Sauce |
| • Fresh Basil Pesto | • Grilled Pineapple Salsa |
| • Creole Tomato & Mustard Sauce | • Roasted Corn & Black Bean Salsa |
| • Artichoke & Shiitake Mushroom Sauce | • Avocado & Roasted Tomato Salsa |
| • Remoulade (Horseradish mustard sauce) | • Scallion Crème Fraiche |
| • Roasted Red Pepper Pesto | |

Dinner *(continued)*

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PORK, LAMB & VEAL

PISTACHIO CRUSTED PORK TENDERLOIN

Pork tenderloin medallions with a roasted pistachio nut crust. Finished with an apricot-cognac drizzle.

MAPLE GLAZED PORK CHOP

America's cut boneless pork loin chop, char grilled, maple glazed & garnished with spicy pecans.

NEW ZEALAND LAMB RACK CHOPS

A pair of double rack chops finished with dijon mustard & an herb crumb crust.

**Veal entrees upon request.*

COMBINATION PLATES:

Choose from entrees above to create a mixed grill plate.

Beef & Seafood Plate

Chicken & Beef Plate

Chicken & Seafood Plate

Dinner *(continued)*

DINNER BUFFET

Buffet includes iced tea & coffee.

Two entrées **or** **Three entrées**

HOUSE PREPARED SALADS (select two)

- Tossed green salad
- Caesar salad
- Broccoli with country ham
- Green bean salad
- Cole slaw
- Fresh cut seasonal fruit bowl
- New or traditional potato salad
- Garden vegetable pasta
- Tomato, mozzarella & fresh basil
- Cucumber, feta & onion

ENTREES

Fried or Herb Roasted Chicken

Roast Turkey with Dressing

Meatloaf & Gravy

Chicken & Dumplings

Beef Stroganoff

Chicken Sinatra — *Breast meat stuffed with prosciutto and provolone cheese.*

Chicken Parmesan

Chicken Chardonnay — *Sautéed breast meat finished with a field mushroom, wine cream sauce.*

Horseradish Crusted Salmon — *Oven baked with a panko-horseradish crust & finished with a whole grain mustard sauce.*

Potato Crusted Halibut — *Oven baked with a shredded potato crust & served with a dill beurre blanc.*

Blackened Mahi Mahi — *Bronzed with a light dusting of cajun spices & served with a grilled pineapple salsa.*

Carved London Broil

Carved New York Strip Loin

FRESH VEGETABLES (select one)

Fresh zucchini, tomatoes & basil • Green beans almondine or southern style

Fresh baby carrots with dill & sautéed onions • Fresh mixed garden vegetables

Steamed broccoli with olive oil & pine nuts

POTATO/STARCH (select two)

- Au gratin with four cheeses
- Mashed sweet potatoes with butter & cinnamon
- Smashed garlic & herb redskins
- Parmesan crusted potato wedges
- Boursin mashed potatoes
- Farfalle or cheese tortellini with olive oil & herbs, marinara or sun-dried tomato pesto cream
- Greek style rice pilaf
- Wild rice blend

DESSERT BUFFET

Chef's selection of assorted cakes and pies.