

Dinner includes freshly baked rolls, house salad and dressings. Choose 3 entrees.

Maple Glazed Pork Loin

Maple syrup glazed pork loin topped with a Dijon apple compote, dried cherries and sliced apples.

Chicken Madeira

Chicken scallopini topped with fresh garlic, shallots, roasted sweet peppers and asparagus in a zippy Madeira wine sauce.

Tuscan Chicken

Petite chicken breast dusted in bread crumbs and baked to perfection. Presented with an Asiago, Fontinella and sun-dried tomato cream sauce.

Chicken Marsala

Chicken scallopini lightly breaded, finished with a sweet Marsala wine sauce, mushrooms and shallots.

Bacon and Smoked Gouda Chicken

Petite chicken breast coated in Italian bread crumbs, finished wih a savory smoked Gouda and bacon cream sauce, garnished with fresh chives.

Chicken Parmesan

Chicken scallopini topped with marinara and freshly grated mozzarella and parmesan cheeses.

Raspberry Chicken

Chicken scallopini topped with a raspberry sauce and garnished with fresh raspberries and almonds.

Atlantic Salmon

Fresh Atlantic Salmon baked to perfection, served atop a bed of rice pilaf with lemon butter.

Parmesan Crusted Whitefish

Tender whitefish filets lightly crusted in parmesan cheese served with a citrus Beurre Blanc sauce.

Sweet Italian Sausage and Peppers

Oven roasted sweet Italian sausage, peppers and onions tossed in a traditional marinara, topped with parmesan cheese.

Honey Glazed Ham

Sweet honey ham garnished with warm pineapple slices.

Sliced Sirloin of Beef

Salt and pepper crusted sirloin served with a traditional brown sauce.

Carved Prime Rib

'Dry Aged', sliced and served with a lemon horse radish sauce.

Choose 3 to compliment your dinner.

Julienne Rice Pilaf, Long Grain and Wild Rice, Rosemary Roasted Redskins, Butter and Parsley Redskins, Garlic and Dill Roasted Redskins, Penne with Tomato Garlic Sauce, Farfalle Alfredo, Fettuccine with Traditional Pesto, Green Beans Almondine, Seasonal Vegetable Medley, Fresh Broccoli Florets, Herb Buttered Kernel Corn.

Classic Additions

Classic Caesar Salad, Spinach and Smoked Gouda Au Gratin Potatoes, Aged Cheddar and Sweet Onion Scalloped Potatoes, Yukon Gold Whipped Potatoes, Broccoli and Cauliflower Florets with Creamy Cheddar, Asparagus Spears, Grilled Portobello on Rice, Garlic and Onion Roasted New Potatoes