



E l e g a n t E n t r e e s

Chicken Saltimbocca

Panko encrusted stuffed Breast of Chicken with Spinach, Proscuitto and Mozzarella served with a Marsala Wine Sauce...\$21.95

Oven Roasted French Chicken Breast w Caramelized Scallops

Garnished with a Julienne of Leeks and served with a Lemon Beurre Blanc Sauce...\$26.95

Pine Nut Crusted Chicken

Stuffed with a Sundried Tomato and Wild Mushroom Stuffing with a Roasted Garlic White Wine Sauce...\$20.95

Herb Crusted Chicken Breast

coated with an Herb and Bread Crumb Crust...\$19.95

Chicken Breast

Topped with Grilled, Marinated Portabella Mushrooms and capped with Fontina Cheese...\$20.95

Chorizo-Stuffed Chicken Breast

Filled with a Spicy Spanish Sausage Stuffing and served with a Tomato Coulis...\$20.95

Chicken Roulade

Bread Crumb Chicken Breast stuffed with Roasted Red Peppers and Chevre Cheese and served with a Pesto Cream Sauce...\$21.95

Chicken Florentine

Chicken Francaise served over a bed of Sautéed Spinach with Garlic, Lemon and Wine Sauce...\$19.95

Beef & Lamb

Prime Rib Jus Lie

Roasted to Medium Rare & served in its own juice...\$26.50

Roast Sirloin of Beef

with a Brandied Green Peppercorn Demi Glace...\$23.95

Roast Peppered Tenderloin

Roasted to medium rare and sliced thick and served with a Tomato Béarnaise...\$32.95

Roasted Tenderloin of Beef

Served with a Wild Mushroom Ragout...\$30.95

Seared Filet Mignon

Filet Mignon served with a Port Wine Demi Glace...\$32.95

Seared Lamb Medallions

*Stuffed with Caramelized Onions & Blue Cheese, served with a Merlot Reduction
Sauce...\$26.95*

Roasted Dijon-Crusted, Garlic & Parmesan Lamb Chops

Served with a Traditional Mint Sauce then roasted to Medium Rare...\$28.50

More Elegant Entrees

Seafood

Fillet of Sole

*Stuffed with Shrimp with a Tomato
Beurre Blanc...\$22.95*

Potato Crusted Salmon

*Fresh Salmon served with a Chive
Beurre Blanc...\$20.95*

Lobster Tail

*Brazilian Lobster Tail served with
Drawn Butter...Market Price*

Seared Salmon

*Presented with Fresh Tomatoes, Olives
& Artichokes...\$20.95*

Peppered Seared Tuna

*With a Cucumber & Fresh Fruit
Salsa...\$21.95*

Baked Cod

*Served with plum tomato Beurre
Blanc...\$19.95*

Flounder stuffed with Crab

*Served with a White Wine and Lemon
Cream Sauce...\$24.95*

Pork and Veal

Herb Seared Veal Loin

*Veal Loin topped with Fresh Herbs and
seared to medium rare and served with a
Marsala Wine Sauce...Market Price*

Double-Cut Pork Chops

*Stuffed with an Apple-Bread Stuffing
and served with a Fresh Fruit
Chutney...\$20.95*

Seared Tenderloin of Pork

With Ginger Soy Glaze...\$20.95

Sliced Stuffed Pork Loin

*Stuffed w/ Dried Cherries & Apples,
accompanied by a Cider Bourbon
Sauce...\$20.95*

Veal and Shrimp

*Breaded Veal Cutlet with a Garlic Chive
Beurre Blanc garnished with two Jumbo
Shrimp...\$30.95*

Grilled Veal Chop

*Topped with Sundried Tomatoes &
Gorgonzola Cheese w/ Rich Madeira
Sauce...Market Price*

Frenched 10 oz. Pork Chop

*Seared and Served with Dried Cherry
Merlot Demi-Glace with a Shallot
Chutney...\$21.95*

Entrees

Grilled Petite Filet Mignon Combos:

Salmon Fillet

Topped with a Bearnaise Sauce and accompanied by a Grilled Petite Filet Mignon...\$32.95

Maryland Lump Crab Cake

With a Spiced Tomato Relish and accompanied with a Grilled Petite Filet Mignon ...\$34.95

Seared Chicken

In a Wild Mushroom Sauce and accompanied with a Grilled Petite Filet Mignon...\$36.95

Dijon Crusted Lamb Chop

With a Port Wine Demi Glace and accompanied with a Grilled Petite Filet Mignon...\$36.95

Grilled Swordfish

With Honey Mustard Sauce and accompanied with a Grilled Petite Filet Mignon...\$32.95

Jumbo Shrimp

With a Lemon Garlic and compound butter and accompanied with a Grilled Petite Filet Mignon...\$34.95

All entrees include Salad, Rolls and Butter, the Chef's Choice of Fresh Vegetable with appropriate potato or rice accompaniment, Coffee, Hot Tea, Brewed Decaffeinated Coffee and Herbal Teas.