

# Dinner Menu

~ *Appetizers*

~ *Steaks*

~ *Fish*

~ *Gourmet Stuffed  
Chicken Breasts*

# Appetizers

**Available as a compliment to any luncheon or dinner menu.**

## CHILLED JUMBO SHRIMP COCKTAIL

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Half-dozen Extra Large Gulf Shrimp Chilled on Ice and Served with Zesty Cocktail Sauce and Fresh Lemon Garnish.

**\$6.95**

## FRENCH ONION SOUP BAKED IN PASTRY

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The Chef's Own Award Winning French Onion Soup Topped with a Puff Pastry.

**\$3.25**

## LOBSTER BISQUE

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A Traditional New England Favorite, Served Extra Rich with a Bouquet of Sherry Wine. Garnished with Lobster Meat and Fresh Scallions.

**\$3.95**

## BAKED BABY BRIE EN CROUTE

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Double Cream French Brie Lightly Dusted with Brown Sugar and a Hint of Mace. Baked in Flaky Puff Pastry with Fresh Crushed Macadamia Nuts. Served with Fresh Strawberry Garnish.

**\$5.95**

## SHRIMP SCAMPI OR SEARED SCALLOPS D'LA MADRID

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Served in a Sauce Made with Minced Garlic, Shallots, Fresh Lemon Juice, White Wine, and a Hint of Oregano. Served with French Bread Crostini.

**\$6.95**

*All menu prices subject to 17% service charge and 9.75% sales tax*

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# Dinners

*Menu selections include a small tossed salad with choice of dressing, standard beverage service, and hot fresh baked bread with butter. A pre-dressed gourmet salad will be substituted for groups of more than 100 at no additional cost.*

## **AWARD WINNING SLOW ROASTED “PRIME RIB” OF BEEF AU JUS**

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Generously Cut from the Whole Roasted Rib Loin.  
Hand Trimmed and Dipped in a Rich Full Flavored Au Jus.  
Served with Creamy Horseradish Sauce.

**10 oz - \$16.95**

**12 oz - \$18.95**

**14 oz - \$20.95**

## **TENDERLOIN OF BEEF BOURGUIGNON**

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Hand-Trimmed Cuts of Beef Tenderloin, Sliced Champignon Mushrooms, Shallots, and Sweet Red Bell Pepper Sautéed and Finished with a Tangy Brown Sauce Accented with Rich Red Wine.  
**\$16.95**

## **TOURNEDOS OF BEEF POIVRE**

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Twin Select Filet Mignon Medallions Seared in Garlic Butter and Flamed with Aged Cognac. Served in a Light “Espagnol” Brown Sauce, Garnished with a Mélange of Peppercorns.  
**\$19.95**

## **TOURNEDOS OF BEEF PRINCESS**

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Twin Select Filet Mignon Medallions Perfectly Cooked and Topped with Garlic Seared Jumbo Shrimp Draped With Delicious Béarnaise Sauce.  
**\$19.95**

*Add a hot or cold soup course for only \$1.00 more (Please Inquire)*

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# Dinners

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## LONDON BROIL WITH SHERRY MUSHROOM SAUCE

Thin Slices of Marinated, Char-Broiled Flank Steak  
Served in a Delightful Mushroom Sherry Sauce.

**\$16.95**

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## CHAR-BROILED BACON WRAPPED FILET MIGNON

USDA Choice Beef Tenderloin Steak Cooked to Perfection.

**\$18.95 - 6oz**

**\$21.95 - 8oz**

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## CHAR-BROILED NEW YORK STRIP STEAK 10. OZ

USDA Choice Steak Center Cut and Cooked to Perfection.

**\$19.95**

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## CHAR-BROILED SIRLOIN STEAK 8. OZ

USDA Choice Sirloin Steak Cooked to Perfection.

**\$17.95**

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## BONELESS STUFFED PORK LOIN

A Twin Pair of Double-Stuffed, Oven Roasted Boneless Pork Loin  
Chops. Filled with a Savory, Moist Southern Style Cornbread Dressing  
Resting in Natural Pork Gravy.

**\$15.95**

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## GRILLED SEASONED BREAST OF CHICKEN

Jumbo Boneless, Skinless Chicken Breast Flame Grilled with  
Your Choice of Spices: Cajun, Lemon Pepper, Teriyaki,  
Italian Marinated and Southwest Barbecue.

**\$15.95**

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# Dinners

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## SAUTÉED BREAST OF CHICKEN MARSALA

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Jumbo Boneless, Skinless Chicken Breast Sautéed in Butter with Sliced Mushrooms. Flamed with Sweet Marsala Wine Sauce with Mushrooms.

**\$16.95**

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## CHICKEN A LA OSCAR

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Sautéed Chicken Breast Topped with Asparagus Spears and Alaskan Crab Meat then Draped with Rich Béarnaise Sauce.

**\$17.95**

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## POACHED FILET OF SALMON PRINCESS

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Salmon Filet Poached in White Wine and Stock. Topped with Tender Asparagus Spears and Draped with Rich Béarnaise Sauce.

**\$18.95**

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## BLACKENED SALMON FILET

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Extra Thick Cut of Tender Salmon Filet Seasoned with the Chef's Own Cajun Blend. Seared in Smoking Hot Olive Oil then Finished Slowly to be Moist and Juicy.

**\$18.25**

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## CRAB STUFFED FILET OF FLOUNDER

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Delicate White Filets of Flounder Stuffed with a Delicious Crabmeat Dressing. Served Resting in a Smooth White Sauce Flavored with Crisp Chardonnay Wine.

**\$17.95**

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## STUFFED FILET OF FLOUNDER FLORENTINE

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Delicate White Filets of Flounder Stuffed with a Rich Spinach Florentine Stuffing. Draped with a Tasty Champagne Sauce.

**\$16.95**

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# Dinners

## GOURMET STUFFED BONELESS CHICKEN BREAST

**Your choice: \$17.25**

### CORDON BLEU

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Breast Stuffed with Aged Swiss Cheese and Sugar Cured Virginia Ham. Topped with a White Wine Supreme Sauce.

### APPLE & BLACK WALNUT

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Stuffed with Savory Apple and Black Walnut Dressing, Topped with a Light Champagne Sauce.

### SALTIMBOCCA

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Stuffed with Prosciutto Ham, Ricotta Cheese, Fresh Sage Leaf and Provolone Cheese. Resting in Your Choice of Red or White Sauce.

### FLORENTINE

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Stuffed with a Rich and Creamy Spinach Dressing. Served with Your Choice of Italian Red or "Alfredo" White Sauce.

*If there is a special food item or request,  
please feel free to ask about its availability.*

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# Dinners

## GOURMET STUFFED BONELESS CHICKEN BREAST

**Your choice: \$17.25**

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### KIEV (TRADITIONAL STYLE)

Stuffed with Butter Sauce Infused with Garlic, Chives and a Hint of Lemon. Topped with Supreme Sauce.

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### DE'POPE (CHEF POPE'S IMPROVISATION)

Stuffed with Whipped Cream Cheese Enhanced with Fresh Rosemary and Roasted Sweet Shallots. Served with Champagne Sauce.

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### DUXELLE

Stuffed with Rich Mushroom Dressing Flavored with Sautéed Shallots and Sherry Wine. Served in Demiglace.

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### KING RICHARD IV

Stuffed with Steamed Asparagus Spears, Virginia Ham and Aged Swiss Cheese. Topped with Mornay Sauce.

*If there is a special food item or request, please feel free to ask about its availability. Our staff of chefs are always willing to accommodate you.*

**Vegetarian Dishes** are available with advance notice. The cost will be the same price as the regular meal you have selected.

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# Vegetables

## CHEF'S VEGETABLE MEDLEY

Green Beans, Sweet Red Peppers, Baby Carrots.

## SAUTÉED WHOLE GREEN BEANS

Almandine, Red Peppers, Mushrooms, Provencale.

## GLAZED BABY CARROTS

Buttered, Rosemary Butter, Minted, Candied.

## WHOLE KERNEL CORN

Buttered, O'Brien, Southwest.

## STEAMED BROCCOLI FLORETS

Butter Sauce, Au Gratin.

## STEAMED CAULIFLOWER FLORETS

Butter Sauce, Au Gratin.

## STEAMED ASPARAGUS SPEARS

Buttered, Au Gratin, Béarnaise Sauce.

**(\$1.00 extra)**

## FLORENTINE STUFFED TOMATO

**(\$1.00 extra)**

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# Potatoes & Rice

## RED SKIN OR IDAHO POTATO

Oven Herb, Garlic Roasted, Parsley Buttered, Au Gratin, Whipped.

## BAKED POTATO

With Assorted Toppings:

Sour Cream, Bacon Bits, Cheese and Butter.

**\$0.75 extra**

## STUFFED TWICE BAKED POTATO

**\$1.00 extra**

## CHEDDAR MASHED POTATO

## GARLIC MASHED POTATO

## SAUTÉED RICE PILAF

## ITALIAN RISOTTO

*Pasta Served Only on Special Request (no charge)*