

Dinner Menu

Entrées are served with Garden Salad, French Rolls and Butter, Chef's Choice of Dessert,
and Freshly Brewed Coffee/Decaf

Vegetarian, Pasta and Poultry

<i>Grilled Polenta Marinara</i>	19.95
With Sautéed Portobello Mushrooms, Roasted Eggplant, Zucchini and Fresh Vegetables	
<i>Homemade Lasagna</i> with our special Meat Sauce and three Cheeses	20.95
<i>Roast Turkey</i> with Country Dressing, Mashed Potatoes, Gravy and Vegetables	20.95
<i>Chicken Marsala</i>	22.95
Sauce Marsala, Rice Pilaf, Fresh Garden Vegetables	
<i>Chicken Dijon</i>	23.95
Charbroiled Breast of Chicken, with Whole Grain Mustard Sauce, Roasted Garlic Potatoes, and Mixed Vegetables	
<i>Chicken Florentine</i>	24.95
Filled with Spinach and Ricotta Cheese, Mushroom Cream Sauce, served with Rice Pilaf and sautéed Vegetables	
<i>Chicken Paillard Saltimbocca</i>	24.95
Sauce Marsala with Fresh Sage and Parma Ham, served with Roasted Potatoes and Italian Vegetables	

Fish

<i>Filet Of Sole Almandine</i>	23.95
Sautéed with Lemon Butter Sauce, served with Rice Pilaf and Vegetables	
<i>Poached Salmon Filet</i>	26.95
With Sweet Cream Lobster Sauce, served with Wild Rice, and a Broiled Tomato	
<i>Broiled Filet Of Halibut</i>	28.95
On Red Pepper Coulish, served with Roasted Potatoes and Garden Vegetables	

Beef and Veal

<i>Veal Scaloppini à la Marsala</i>	26.95
Sautéed in Butter with Mushrooms, Green Onions, Tomatoes, Marsala Wine and Marinara Sauce, served with Rice Pilaf and Vegetables	
<i>Roast Marinated Tri Tip of Beef</i>	24.95
With Cabernet Wild Mushroom Sauce, Roast Chateau Potatoes and Vegetables	

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-- continued --

Beef and Veal

<i>Ribeye Steak</i>	27.95
A tender, broiled Rib Eye, served with Herbed Butter, Mushroom Cap, Anna Potatoes and Vegetables	
<i>Prime Rib Of Beef (10-guest min)</i>	28.95
Slow Roasted Choice Cut of Prime Rib Au Jus, served with Anna Potatoes and Seasonal Fresh Vegetables	
<i>Grilled Filet Mignon</i>	30.95
Served with Garlic Mashed Potatoes, Wild Mushroom Ragout, and Mixed Vegetables	

Spectacular Combinations

<i>Petite Filet and Scampi</i>	31.95
Grilled to perfection, with Wild Mushroom Ragout accompanied by Prawns in a delightful Scampi Sauce, served with Rice and Vegetables	
<i>Petite Filet and Salmon</i>	31.95
Grilled to perfection, served with Perigourdine Sauce, accompanied by Poached Salmon in a Caper Sauce, served with Rice and Mixed Vegetables	
<i>Tri Tip and Chicken</i>	27.95
Each perfected with a different Sauce: Balsamic for the Beef and Bordelaise for the Chicken, served with Rice Pilaf and Vegetables	
<i>Chicken and Prawns</i>	28.95
Chicken prepared with a Marsala Wine Sauce, accompanied by Prawns in a delightful Scampi Sauce, arranged with Rice and Fresh Vegetables	

Dinner Menu Enhancement

Add an extra-special touch to any dinner

<i>House Special: Award –Winning Mostaccioli Pasta</i>	\$2.95 per person
Topped with our delicious Meat Sauce and Freshly Grated Parmesan Cheese--served Family Style	