

## Dinner Selections

Entrees include a house salad, starch, vegetable, an assortment of rolls with butter, beverage and dessert. You may offer your guests a choice of two entrees; however, a place card must be provided for each dinner choice.

**Chicken Cordon Bleu** .....\$20.95  
Chicken breast stuffed with ham and swiss cheese and topped with a light breading

**Chicken Picatta** .....\$20.95  
Seared chicken breast topped with a white wine, lemon cream and caper sauce

**Chicken Marsala** .....\$20.95  
Boneless breast of chicken sautéed in Marsala wine and mushroom cream sauce

**Roasted Rosemary Pork Loin** .....\$21.95  
Slow-roasted, hand sliced medallions topped with a light herb wine sauce

**Filet Mignon** .....\$29.95  
8 ounce tenderloin of beef lightly seasoned and grilled for charbroiled flavor

**The Winning Combination** .....\$30.95  
A 4-ounce Filet Mignon accompanied with Chicken Marsala

**Orange Roughy with Mandarin Orange Sauce** .....\$24.95  
Tender white fish broiled and topped with a creamy Mandarin orange sauce

**Pasta Primavera** .....\$20.95  
A delightful array of fresh vegetables tossed in a creamy Alfredo sauce and served with Fettuccini noodles garnished with parmesan cheese

**Grilled Salmon** .....\$26.95  
Tender flaky Atlantic Salmon, seasoned and grilled with a lemon and dill compound butter

\*Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness.  
All prices listed are per person and are subject to current gratuity and applicable sales tax.  
All items and prices are subject to change.