



Entree Selections (choose 2):

Beef

Beef Tenderloin (add \$1.99/pp)

Slow roasted and served with Chef's secret seasoning. A beef lovers favorite

Prime Rib of Beef (add \$4.99/pp)

Prime rib roasted to your perfection served with horseradish mousse and rich

Roast Beef

Delicious top round of beef prepared and served with au jus.

Poultry

Chicken Parmesan

Chicken breast coated in parmesan cheese and bread crumbs, pan seared and drizzled with garlic infused olive oil.

Italian Chicken Spiedini (add \$3/pp)

Boneless chicken, Italian breaded, Baked and Topped with a garlic, lemon and butter sauce.

Herb Roasted Chicken

Tender chicken seasoned to perfection and topped with fresh herbs.

Lemon Chicken

Pan fried marinated chicken with a lemon and brown sugar glaze.

Chicken Picatta (add \$3/pp)

Oven baked chicken breast smothered with lemon-caper butter sauce.

Golden Roasted Turkey Breast (add \$4.99/pp)

Turkey breast slow roasted to perfection, thinly sliced and served with classic turkey gravy.

Pork

Roasted Pork and Gravy

Oven roasted and topped with homemade gravy.

Baked Ham with Pineapple Glaze

Baked ham infused with brown sugar and topped with a sweet pineapple glaze.

Sea

Herb Crusted Baked Tilapia

Tilapia oven baked and covered with toasted herb bread crumbs.

Lemon & Herb Tilapia/Salmon (add \$5.95/pp)

Tilapia/Salmon with garlic and a white wine sauce.

Caramelized Brown Sugar Glazed Salmon (add \$5.95/pp)

Cedar-baked salmon topped with a brown sugar glaze.

***Third entree ~ add \$4/pp**



Pasta

Fettuccine Alfredo

Fettuccine tossed with an asiago garlic cream sauce.

Classic Macaroni & Cheese (add \$1.99/pp)

Elbow macaroni in a creamy cheese sauce covered with a 6 cheese blend.

Homemade Lasagna (add \$2.99/pp)

Pasta sheets layered with ricotta, mozzarella, & Romano cheese, crumbled meatballs, Italian sausage and marinara sauce; topped with provolone cheese and your choice of marinara or meat sauce.

Mostaccioli

A satisfying dish of pasta, rich meat sauce and ricotta cheese baked under a thick layer of Parmesan, provolone and mozzarella cheeses.

Starches

Whipped Yukon Gold Potatoes

Rice Pilaf

Roasted Garlic Mashed Potatoes

Whipped Sweet Potatoes

Vegetables

Buttered Corn

Green Beans Almandine

Chef's Choice Vegetable Medley

Peas and Carrots

Roasted Asparagus (add \$1.99/pp)

Salad

House Salad

Tossed romaine lettuce topped with red onions, cucumber slices, fresh mushroom slices and cherry tomatoes with choice of dressing.

Caesar Salad

Crisp romaine lettuce, croutons, cherry tomatoes and shredded asiago cheese tossed with peppercorn Caesar dressing.

Greek Salad

Romaine lettuce, green peppers, Kalamata olives, red onions, tomatoes, cucumbers, feta cheese and pepperoncini tossed in Greek vinaigrette.

Spinach Salad

Baby spinach tossed with freshly sliced strawberries, oranges, red grapes, dried cranberries, green onions, creamy goat cheese and raisin pecan sweet crisps, drizzled with our homemade pomegranate vinaigrette.