

DINNER MENU

*All selections are served with homemade soup or house salad, bakery fresh rolls and butter,
beverage and Chef's appropriate accompaniments*

POULTRY

PRETZEL CRUSTED CHICKEN- a house specialty

Boneless Chicken breast stuffed with honey-baked ham, Gruyere cheese and baked in a pretzel crumb crust - served with herb-roasted new potatoes and fresh vegetables - \$16.50

APPLE ALMOND CHICKEN

Breast of chicken stuffed with apple, almond, and raisin stuffing
Served over an apple cranberry butter sauce with roasted new potatoes and
seasonal vegetable - \$15.50

CHICKEN DIJONAISE

Lightly dusted chicken breast served with shitaki mushrooms, wild leeks and a mild Dijonaise sauce
served with yellow rice and fresh vegetables - \$15.25

CHICKEN MARSALA

Boneless chicken breast seared and baked, served with a Marsala mushroom and herb sauce - served
with garlic linguini and seasonal vegetables - \$16

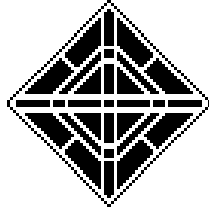
CHICKEN PICATTA

Boneless chicken breast baked and then topped with a lemon butter sauce
and capers served atop seasoned rice with roasted vegetables - \$15.25

CHICKEN VENETIAN

Pan fried chicken breast with creamy Marsala demi-glaze, artichokes, fresh basil,
and roasted peppers topped with fresh Parmigianino Reggiano
served with grilled zucchini and caramelized onion along with spinach pasta purses - \$16

Please add 18% service charge and 6% state sales tax to all food and beverage items
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness.



POULTRY continued...

CITRUS-SOY CHICKEN

A roasted boneless chicken breast marinated in a tangy soy sauce served with cranberry relish, jasmine rice, and fresh vegetables - \$15.25

PROSCIUTTO WRAPPED CHICKEN

Breast of chicken stuffed with Gouda cheese and wrapped with prosciutto ham served atop a garlic herb sauce with linguini and seasonal vegetable - \$16

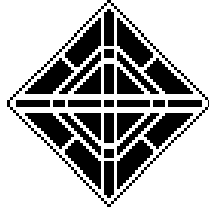
STUFFED ASIAGO CHICKEN

Boneless chicken breast stuffed with Asiago and goat cheese and finished with a sun-dried tomato cream sauce served with a creamy risotto and seasonal vegetable - \$16

CHICKEN SCHNITZEL a house specialty

A boneless breast of chicken flattened, dredged in flour, egg, and bread crumbs with parmesan cheese then pan seared. Delicious! Served with spätzle and seasonal vegetable-\$15.25

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BEEF

HERB CRUSTED PRIME RIB

A 10-ounce serving of slow roasted prime rib rubbed with thyme, garlic, black pepper and kosher salt accompanied by au jus and your choice of roasted Yukon gold potatoes, loaded mashed potatoes or twice baked potato - \$22

BEEF SHORT RIBS WITH CABERNET

Tender beef short ribs with a rich cabernet demi-glaze served with your choice of choice confetti rice pilaf or home-style kluski noodles with garlic butter - \$18

NEW YORK STRIP STEAK

A charbroiled 10-oz center cut New York Strip steak served with steak butter and your choice of scalloped potatoes with a blue cheese crust or garlic mashed potatoes - \$21

FILET MIGNON

An 8-oz beef filet seasoned with olive oil, garlic, and black pepper accompanied by your choice of cheddar herb au gratin potatoes or rosemary red skins - \$23

HOUSE-SPECIALTY SLICED BEEF TENDERLOIN

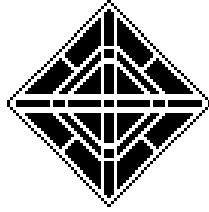
The best of the best! Our beef tenderloin melts in your mouth.

We offer our tenderloin with your choice of four sauces and your choice of potato or rice.

We recommend our garlic smashed potatoes. -\$23

- Béarnaise sauce - cider vinegar and tarragon reduction with hollandaise sauce
- Chimichurri- fresh parsley, basil, garlic, olive oil, fresh lemon and black pepper
- Brandy cream demi-glaze- shallots, garlic, sherried demi-glaze with roasted peppers and portobello mushrooms
- Horseradish cream -a mild horseradish sauce made with cream

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PORK

PORK TENDERLOIN WITH ESCALLOPED APPLES

Pork tenderloin rubbed with Dijon mustard, kosher salt and freshly ground pepper served with fresh apples sautéed with brown sugar, and cinnamon served with roasted rosemary redskin potatoes - \$18

SPICED PORK TENDERLOIN

Pork tenderloin roasted with apples and seasoned with seven spices - black pepper, oregano, ginger, curry, cinnamon, garlic powder and nutmeg set atop a potato pancake - \$18

STUFFED PORK TENDERLOIN

Pork tenderloin stuffed with Italian sausage, dried apricots and fresh sage served with a Marsala pork demi-glaze and orzo with basil butter - \$19

MAPLE BROWNEPORK CHOP

A roast pork chop glazed with maple and honey, garnished with bacon and served with roasted redskin potatoes - \$16

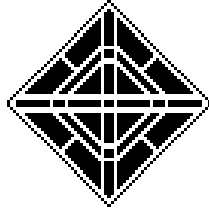
BRANDIED CHERRY PORK CHOP

A grilled pork chop with a brandied cherry sauce served with curry roasted redskin potatoes - \$16

HERB ROASTED PORK LOIN

A roasted herb crusted pork loin topped with a Marsala fig demi-glaze served with your choice of lemon-orange orzo or parmesan potatoes - \$18

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SEAFOOD

FRESH WHITEFISH

A pistachio crusted whitefish lightly breaded and pan fried served with lemon cherry butter and roasted red skin potatoes - \$17

FRESH SALMON

A grilled salmon filet topped with Mediterranean relish consisting of fresh basil, olive oil, chopped parsley, sun-dried tomatoes, fresh lemon juice, kalamata olives and served with garlic tri-color fettuccini - \$19

GROUPER

A pan fried grouper with lime butter and mango-pineapple salsa served with your choice of confetti rice with cilantro or roasted Yukon gold potatoes - \$15.50

SEAFOOD PASTA

Portabella mushroom ravioli with medallions of grilled salmon and shrimp tossed with fresh basil, spinach, sautéed tomatoes and a roasted red garlic cream sauce - \$16

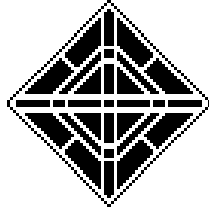
TUNA SALMORGIO

A tuna steak baked with a parmesan crust and topped with a lemon caper sauce and served with garlic linguini and basil - \$18

BAKED TILAPIA

A mild filet of tilapia baked and served on a bed of steamed spinach, mushrooms and red peppers all lightly brushed herb butter served with your choice of confetti rice or roasted Yukon gold potatoes - \$15

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VEGETARIAN OR VEGAN ENTREES

PORTABELLA MUSHROOM-VEGAN

A large grilled portobello mushroom cap served with sweet garlic succotash over polenta - \$14.50

PENNE & VEGETABLES-VEGETARIAN

Whole wheat penne pasta tossed with roasted vegetables and baked into a pie - \$14

VEGETARIAN SKEWERS-VEGAN

Grilled vegetable skewers brushed with Asian pesto and served over brown rice - \$13.50

GRILLED VEGETABLES-VEGETARIAN

Grilled zucchini, cauliflower and carrots with fresh spinach and sun-dried tomatoes topped with asiago cheese and served over pesto linguini - \$15

STUFFED CREPES-VEGETARIAN

Light and delicate crepes stuffed with herbed cream cheese and roasted vegetables - \$15

HERBED RAVIOLI-VEGETARIAN

Sun-dried tomato ravioli with fresh asparagus tips, sautéed portobello mushrooms, and freshly grated parmesan cheese finished with a trio of traditional sauces and served with garlic bread
-\$14

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