

## BREAKFAST & LUNCH ENTREES

All Lunch Entrees include a mixed green salad, choice of vegetable, choice of starch and dessert, as well as rolls w/butter, coffee, decaf and hot tea. (See other side for selections.)

### Breakfast Entrees

#### “GOOD MORNING” \$9.95

Fresh Fruit Cup, Fluffy Scrambled Eggs, Seasoned Potatoes, Choice of Ham, Bacon or Sausage, Choice of Orange, Cranberry or Apple Juices, Coffee, Decaf and Hot Tea

#### “HOMESTYLE START” \$12.95

Fresh Fruit Cup, Basket of Mini Muffins, Fluffy Scrambled Eggs, Seasoned Potatoes, Thick Cut French Toast, Choice of Ham, Bacon or Sausage, Choice of Orange, Cranberry or Apple Juices, Coffee, Decaf and Hot Tea

#### “RANCHER’S CHOICE” \$15.95

Fresh Fruit Cup, Basket of Breakfast Breads, Fluffy Scrambled Eggs, Seasoned Potatoes, 4 oz. Center Cut Sirloin Steak, Choice of Orange, Cranberry or Apple Juices, Coffee, Decaf and Hot Tea

## Lunch Entrees

### CHICKEN

\$ 11.95 Herb-Marinated Quarter Chicken w/ Au Jus

\$ 12.95 Chicken Marsala w/Sliced Mushrooms in Garlic Sauce

\$ 12.95 Chicken Parmesan Topped w/ Marinara & Mozzarella

\$ 13.95 Cheddar & Broccoli Stuffed Chicken w/ Mornay Sauce

### BEEF

\$ 14.95 Thin Sliced Grilled London Broil w/ Merlot Demi Sauce

\$ 16.95 Queen Cut Prime Rib w/ Beef Au Jus

\$ 16.95 Grilled Delmonico Steak Topped w/ Cajun Tumbleweed Onions

### SEAFOOD

\$ 14.95 Baked Sole w/ Crab & Scallop Stuffing in Butter Sauce

\$ 15.95 Shrimp Scampi Over Linguini

\$ 15.95 Cajun (Lightly Seasoned) Skewered Shrimp Over Rice

\$ 16.95 Pan-Seared Filet of Salmon w/ Creamy Dill Sauce

### On the Lighter Side

\$ 12.95 **TRADITIONAL CAESAR**  
Fresh Romaine topped w/ Grilled Chicken Strips, Roasted Red Peppers, Kalamata Olives and Asiago Cheese

\$ 12.95 **JULIENNE SALAD**  
Fresh Greens Topped w/ Shaved Ham & Turkey, Swiss & American Cheese, Hard Boiled Eggs, Olives, Ripe Tomatoes & Cucumbers

\$ 13.95 **TRIO SALAD**  
Fresh Greens Topped w/ Tuna, Chicken & Egg Salads, Served with Sliced Tomatoes, Olives, Fresh Fruit & a Croissant

## DINNER ENTREES

All Dinner entrees include a mixed green salad, choice of vegetable, choice of starch and dessert, as well as rolls w/ butter, coffee, decaf and hot tea.

### Starch Selections:

Oven Roasted Red Potatoes | Garlic Mashed Potatoes | Scalloped Potatoes | Rice Pilaf

### Vegetable Selections:

Chef's Blend Steamed Vegetables | Steamed Asparagus with Roasted Red Peppers | Green Beans Amandine | Honey Glazed Baby Carrots

### Dessert Selections:

N.Y. Style Cheesecake w/ Strawberry, Cherry or Blueberry Topping | Cream Cheese Frosted Carrot Cake | Double Chocolate Cake Topped w/ Whipped Cream and a Cherry | Key Lime Pie

## SEAFOOD

Baked Sole Stuffed w/ Crab & Scallops, Topped w/ a Sherry Cream Sauce	<b>\$18.95</b>
Pecan-Encrusted Wild Caught Salmon Filet Topped w/ Herbed Butter	<b>\$19.95</b>
Butterflied Shrimp Stuffed w/ Imperial Crab Meat, Served on a Bed of Spinach & Topped w/ a White Wine Butter Sauce	<b>\$20.95</b>
Wasabi-Encrusted Ahi Tuna Steak, Seared Medium-Rare	<b>\$21.95</b>
Grilled Seasoned Swordfish Steak w/ Mango Salsa	<b>\$22.95</b>
Brazilian Lobster Tail Stuffed w/ Imperial Crab Meat, Served w/ Clarified Butter	<b>\$37.95</b>

## BEEF, PORK & LAMB

<b>\$18.95</b>	Grilled Center-Cut Pork Loin w/ Apple Walnut Stuffing & Brandy Sauce
<b>\$22.95</b>	Top Sirloin of Beef w/ Merlot Demi Glaze
<b>\$26.95</b>	12oz. Center Cut N.Y. Strip Steak Brushed w/Garlic & Rosemary Infused Oil
<b>\$26.95</b>	King Cut of Slow Roasted Prime Rib of Beef w/ Au Jus
<b>\$31.95</b>	8oz. Filet Mignon Grilled Medium Rare w/ Red Wine Poached Mushroom Cap
<b>\$29.95</b>	Rack of Lamb Encrusted w/ Whole Grain Mustard

## POULTRY

<b>\$16.95</b>	Roasted Breast of Turkey w/ Apple Cornbread Stuffing
<b>\$17.95</b>	Boneless Breast of Chicken Sautéed w/ Tomatoes, Mushrooms, Green Onions, Finished w/ a Red Wine Brown Sauce
<b>\$17.95</b>	Chicken Breast Sauteed w/ Broccoli, Mushrooms, Onions & Cashews w/ a Light Teriyaki Sauce over Basmati Rice
<b>\$19.95</b>	Chicken Oscar Topped w/ Fresh Asparagus & Lump Crab Meat, Finished w/ a Béarnaise Sauce
<b>\$17.95</b>	Breast of Chicken Stuffed w/ Feta Cheese, Fresh Spinach & Sun Dried Tomatoes, in a White Cream Sauce
<b>\$17.95</b>	Breast of Chicken Stuffed w/ Spicy Capicola, Aged Provolone & Roasted Red Peppers, w/ a Merlot Sauce

## COMBINATION ENTREES

<b>\$21.95</b>	Sauteed Chicken Breast w/ Lemon Caper Sauce & Three Imperial Crab-Stuffed Shrimp
<b>\$32.95</b>	Petit Fillet of Beef Grilled Medium Rare w/ Maryland Crab Cake
<b>\$32.95</b>	Petit Fillet of Beef Grilled Medium Rare w/ 3 oz. Brazilian Lobster Tail