

BREAKFAST & LUNCH ENTREES

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 & hot Tazo tea

“HOME-STYLE 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 & hot Tazo 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 & hot Tazo tea

On the Lighter Side

TRADITIONAL CAESAR \$12.95

Fresh romaine topped w/ grilled chicken strips, roasted red peppers, Kalamata olives and Asiago cheese

JULIENNE SALAD \$12.95

Fresh greens topped w/ shaved ham & turkey, Swiss & American cheese, hard-boiled eggs, olives, ripe tomatoes & cucumbers

TRIO SALAD \$13.95

Fresh greens topped w/ tuna, chicken & egg salads, served with sliced tomatoes, black olives, fresh fruit & a croissant

Lunch Entrees

All lunch entrees include a mixed green salad, choice of vegetable, choice of starch and dessert, as well as assorted sodas and bottled water. (See other side for selections.)

CHICKEN

\$12.95 Herb-Marinated Quarter Chicken au jus

\$13.95 Chicken Marsala w/ sliced mushrooms in garlic sauce

\$13.95 Chicken Parmesan topped w/ marinara & mozzarella

\$14.95 Cheddar & Broccoli-Stuffed Chicken w/ Mornay sauce

BEEF

\$14.95 Thin-Sliced, Grilled London Broil w/ Merlot demi sauce

\$16.95 Slow-Roasted, Queen-Cut Prime Rib au jus

\$16.95 Grilled Delmonico Steak topped w/ Cajun tumbleweed onions

SEAFOOD

\$14.95 Baked Sole w/ crab & scallop stuffing topped w/ butter sauce

\$15.95 Shrimp Scampi over linguini

\$15.95 Cajun Skewered Shrimp over rice

\$16.95 Pan-Seared Filet of Salmon w/ creamy dill sauce

VEGETARIAN

\$12.95 Pasta Primavera w/ Aglio e Olio sauce

\$12.95 Cheese-Stuffed Rigatoni w/ Vodka sauce

\$12.95 Ricotta-Stuffed Jumbo Shells w/ Marinara sauce

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 & hot Tazo tea.

Starch Selections:

Oven Roasted Red Potatoes | Garlic Mashed Potatoes | Herbed Risotto | Rice Pilaf

Vegetable Selections:

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

Dessert Selections:

New York-Style Cheesecake w/ Strawberry, Cherry or Blueberry Topping | Cream Cheese Frosted Carrot Cake | Double Chocolate Cake Topped w/ Whipped Cream and a Cherry | Coconut Cream Pie | Key Lime Pie

SEAFOOD

Baked Sole Stuffed w/ crab & scallops, topped w/ a sherry cream sauce	\$18.95
Pecan-Encrusted Wild Caught Salmon Filet topped w/ herbed butter	\$19.95
Butterflied Shrimp Stuffed w/ crab meat imperial, served on a bed of spinach & topped w/ a white wine butter sauce	\$20.95
Wasabi-Encrusted Ahi Tuna Steak, seared medium-rare	\$21.95
Grilled Seasoned Swordfish Steak w/ mango salsa	\$22.95
Brazilian Lobster Tail stuffed w/ crab meat imperial, served w/ clarified butter	\$37.95

COMBINATION ENTREES

Sauteed Chicken Breast w/ lemon caper sauce & three crab imperial-stuffed shrimp	\$21.95
Petit Filet of Beef, grilled medium-rare, w/ a Maryland crab cake	\$32.95
Petit Filet of Beef, grilled medium-rare, w/ a 3 oz. Brazilian lobster tail	\$32.95

BEEF, PORK & LAMB

Grilled Center-Cut Pork Loin w/ apple walnut stuffing & brandy sauce	\$18.95
Top Sirloin of Beef w/ Merlot demi glaze	\$22.95
12 oz. Center-Cut N.Y. Strip Steak brushed w/ a garlic & rosemary-infused oil	\$26.95
Slow-Roasted, King-Cut Prime Rib of Beef au jus	\$26.95
8 oz. Filet Mignon grilled medium-rare w/ red wine poached mushroom caps	\$31.95
Rack of Lamb encrusted w/ whole grain mustard	\$29.95

POULTRY

Roasted Breast of Turkey w/ apple cornbread stuffing	\$16.95
Breast of Chicken sautéed w/ tomatoes, mushrooms, green onions, finished w/ red wine brown sauce	\$17.95
Breast of Chicken sautéed w/ broccoli, mushrooms, onions & cashews w/ light teriyaki sauce over basmati rice	\$17.95
Chicken Oscar topped w/ fresh asparagus & lump crab meat, finished w/ Béarnaise sauce	\$19.95
Breast of Chicken stuffed w/ feta cheese, fresh spinach & sun-dried tomatoes, w/ white cream sauce	\$17.95
Breast of Chicken stuffed w/ spicy capicola, aged provolone & roasted red peppers, w/ Merlot sauce	\$17.95

VEGETARIAN

Pasta Primavera w/ Aglio e Olio sauce	\$14.95
Cheese-Stuffed Rigatoni w/ Vodka sauce	\$14.95
Ricotta-Stuffed Jumbo Shells w/ marinara sauce	\$14.95