

Breakfast & Lunch Entrees

Breakfast Entrées

AVAILABLE 6 A.M. — 11 A.M.

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 tea

CHEF'S SIGNATURE \$11.95

SPINACH QUICHE

Seasonal potatoes, choice of orange, cranberry or apple juices; coffee, decaf and tea, Fresh fruit cup; basket of scones;

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 and tea

Lunch — On the Lighter Side

Includes rolls, dessert, coffee and tea

TRADITIONAL CAESAR SALAD \$13.95

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

JULIENNE SALAD \$12.95

Fresh greens topped with shaved ham and turkey, Swiss and American cheeses, hard-boiled eggs, olives, ripe tomatoes and cucumbers

TRIO SALAD \$15.95

Fresh greens topped with tuna, chicken and egg salads, served with sliced tomatoes, black olives and fresh fruit

Lunch Entrées

AVAILABLE 11 A.M. — 3 P.M.

All lunch entrées include a mixed green salad; basket of rolls, choice of vegetable; choice of potatoes or rice; dessert; as well as coffee and tea.

CHICKEN

\$ 14.95 Herb-marinated quarter chicken au jus

\$ 15.95 Chicken Marsala with sliced mushrooms in garlic sauce

\$ 15.95 Chicken Parmesan topped with marinara and mozzarella

\$ 16.95 Cheddar and broccoli-stuffed chicken with Mornay sauce

BEEF

\$ 17.95 Thin-sliced, grilled London Broil with Merlot demi-glaze

\$ 17.95 Open-faced steak sandwich with sautéed mushrooms, served on toast points with au jus

\$ 18.95 Grilled Delmonico steak topped with Cajun tumbleweed onions

SEAFOOD

\$ 16.95 Baked sole with crab and scallop stuffing topped with butter sauce

\$ 17.95 Shrimp Scampi over linguini

\$ 16.95 Cajun skewered shrimp over rice

\$ 19.95 Grilled Mahi Mahi topped with caper garlic cream sauce

VEGETARIAN

\$ 14.95 Pasta primavera with aglio e olio sauce

\$ 14.95 Cheese-stuffed rigatoni with vodka sauce

\$ 14.95 Ricotta-stuffed jumbo shells with marinara sauce

Dinner Entrees

AVAILABLE 3 P.M. — 9 P.M.

All dinner entrées include a mixed green salad; choice of vegetable; choice of potatoes or rice; dessert*; rolls and butter; as well as coffee, decaf and hot tea

Vegetables

Chef's blend steamed vegetables; steamed asparagus with roasted red peppers; green beans amandine; honey-glazed baby carrots

Potatoes or Rice

Oven-roasted red potatoes; baked potatoes, sweet mashed potatoes, garlic mashed potatoes; herbed risotto; rice pilaf

Desserts*

New York-style cheesecake with strawberry topping; cream cheese-frosted carrot cake; double chocolate cake topped with whipped cream and a cherry; coconut cream pie; Key lime pie

SEAFOOD

Baked sole stuffed with crab and scallops, topped with a sherry cream sauce **\$20.95**

Pecan-crust wild caught salmon filet, topped with herbed butter **\$23.95**

Lobster ravioli with champagne cream sauce **\$24.95**

Butterflied shrimp stuffed with Crabmeat Imperial, served on a bed of spinach and topped with a white wine butter sauce **\$27.95**

Wasabi-crust ahi tuna steak, seared medium-rare **\$26.95**

Grilled seasoned swordfish steak with mango salsa **\$26.95**

COMBINATION ENTRÉES

Sautéed chicken breast with lemon caper sauce and three Crab Imperial stuffed shrimp **\$22.95**

4 oz. Petit filet of beef, grilled medium-rare, with a Maryland crab cake **\$32.95**

BEEF, PORK AND LAMB

\$19.95 *Grilled center-cut pork loin with apple walnut stuffing and brandy sauce*

\$23.95 *Slow-roasted pot roast covered with homemade gravy*

\$28.95 *Center-cut New York strip steak brushed with garlic and rosemary infused oil*

\$28.95 *Slow-roasted king-cut prime rib of beef au jus*

\$27.95 *Sliced roasted filet mignon medallions topped with merlot demi-glaze*

\$36.95 *Rack of lamb encrusted with whole grain mustard*

POULTRY

\$17.95 *Roasted breast of turkey with apple cornbread stuffing*

\$18.95 *Breast of chicken sautéed with tomatoes, mushrooms and green onions, finished with red wine brown sauce*

\$18.95 *Breast of chicken sautéed with broccoli, mushrooms, onions and cashews in a light teriyaki sauce, served over basmati rice*

\$20.95 *Chicken Oscar topped with fresh asparagus and lump crab meat, finished with Béarnaise sauce*

\$18.95 *Breast of chicken stuffed with feta cheese, fresh spinach and sun-dried tomatoes, with white cream sauce*

\$19.95 *Breast of chicken stuffed with spicy capicola, aged provolone and roasted red peppers, with Merlot sauce*

VEGETARIAN

\$16.95 *Pasta Primavera with aglio e olio sauce*

\$16.95 *Cheese-stuffed rigatoni with vodka sauce*

\$16.95 *Ricotta-stuffed jumbo shells with marinara sauce*

* Wedding cake will be displayed, cut and served at no additional cost in lieu of entrée dessert.