

Dinner Entrées

AVAILABLE 3 P.M. — 9 P.M.

All dinner entrées include a mixed green salad; choice of vegetable; choice of potatoes or rice; 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

SEAFOOD

<i>Baked sole stuffed with crab and scallops, topped with a sherry cream sauce</i>	\$22.95
<i>Pecan-cruste wild caught salmon filet, topped with herbed butter</i>	\$24.95
<i>Lobster ravioli with champagne cream sauce</i>	\$25.99
<i>Butterflied shrimp stuffed with Crabmeat Imperial, served on a bed of spinach and topped with a white wine butter sauce</i>	\$28.95
<i>Wasabi-cruste ahi tuna steak, seared medium-rare</i>	\$28.99
<i>Grilled seasoned swordfish steak with mango salsa</i>	\$29.95

COMBINATION ENTRÉES

<i>Sautéed chicken breast with lemon caper sauce and three Crab Imperial stuffed shrimp</i>	\$25.95
<i>4 oz. Petit filet of beef, grilled medium-rare, with a Maryland crab cake</i>	\$34.95

BEEF, PORK AND LAMB

\$20.95	<i>Grilled center-cut pork loin with apple walnut stuffing and brandy sauce</i>
\$23.95	<i>Slow-roasted pot roast covered with homemade gravy</i>
\$29.95	<i>Center-cut New York strip steak brushed with garlic and rosemary infused oil</i>
\$29.95	<i>Slow-roasted king-cut prime rib of beef au jus</i>
\$31.95	<i>Sliced roasted filet mignon medallions topped with merlot demi-glaze</i>
\$36.95	<i>Rack of lamb encrusted with whole grain mustard</i>

POULTRY

\$20.95	<i>Roasted breast of turkey with apple cornbread stuffing</i>
\$21.95	<i>Breast of chicken sautéed with tomatoes, mushrooms and green onions, finished with red wine brown sauce</i>
\$21.95	<i>Breast of chicken sautéed with broccoli, mushrooms, onions and cashews in a light teriyaki sauce, served over basmati rice</i>
\$22.95	<i>Chicken Oscar topped with fresh asparagus and lump crab meat, finished with Béarnaise sauce</i>
\$21.95	<i>Breast of chicken stuffed with feta cheese, fresh spinach and sun-dried tomatoes, with white cream sauce</i>
\$22.95	<i>Breast of chicken stuffed with spicy capicola, aged provolone and roasted red peppers, with Merlot sauce</i>

VEGETARIAN

\$19.95	<i>Pasta Primavera with aglio e olio sauce</i>
\$19.95	<i>Cheese-stuffed rigatoni with vodka sauce</i>
\$19.95	<i>Ricotta-stuffed jumbo shells with marinara sauce</i>