

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;
roasted balsamic vegetables;
broccoli florettes with garlic butter*

Potatoes or Rice

*Oven-roasted red potatoes;
sweet mashed potatoes, garlic mashed potatoes;
herbed risotto; rice pilaf; garlic romano orzo;
four cheese macaroni and cheese*

SEAFOOD

<i>Baked sole stuffed with crab and scallops, topped with a sherry cream sauce</i>	\$26.95
<i>Pecan-crusting wild caught salmon filet, topped with herbed butter</i>	\$27.95
<i>Lobster ravioli with champagne cream sauce</i>	\$28.95
<i>Butterflied shrimp stuffed with Crabmeat Imperial, served on a bed of spinach and topped with a white wine butter sauce</i>	\$31.95
<i>Wasabi-crusting ahi tuna steak, seared medium-rare</i>	\$31.95
<i>Grilled seasoned swordfish steak with mango salsa</i>	\$32.95

COMBINATION ENTRÉES

<i>Sautéed chicken breast with lemon caper sauce and three Crab Imperial stuffed shrimp</i>	\$28.95
<i>4 oz. Petit filet of beef, grilled medium-rare, with a Maryland crab cake</i>	\$38.95
<i>4 oz. Filet mignon with lobster tail (market price)</i>	

BEEF, PORK AND LAMB

\$22.95	<i>Grilled center-cut pork loin with apple walnut stuffing and brandy sauce</i>
\$32.95	<i>Center-cut New York strip steak brushed with garlic and rosemary infused oil</i>
\$32.95	<i>Slow-roasted herb crusted king-cut prime rib of beef au jus</i>
\$34.95	<i>Sliced roasted filet mignon medallions topped with merlot demi-glaze</i>
\$39.95	<i>Rack of lamb encrusted with whole grain mustard</i>

POULTRY

\$21.95	<i>Roasted breast of turkey with apple cornbread stuffing</i>
\$23.95	<i>Breast of chicken sautéed with tomatoes, mushrooms and green onions, finished with red wine brown sauce</i>
\$25.95	<i>Chicken Oscar topped with fresh asparagus and lump crab meat, finished with Béarnaise sauce</i>
\$24.95	<i>Breast of chicken stuffed with feta cheese, fresh spinach and sun-dried tomatoes, with white cream sauce</i>
\$25.95	<i>Breast of chicken stuffed with spicy capicola, aged provolone and roasted red peppers, with Merlot sauce</i>

VEGETARIAN

\$21.95	<i>Pasta Primavera with aglio e olio sauce</i>
\$21.95	<i>Ricotta-stuffed jumbo shells with marinara sauce</i>
\$21.95	<i>Gluten-free ravioli</i>
\$21.95	<i>Stuffed portabella with sautéed vegetables</i>