

Plated Dinner Entrees

- Beef Tenderloin with Black Jack Bourbon Sauce - \$28.00 – A generous portion of beef tenderloin with a tasty sauce. This is one of our house favorites.
- Prime Rib - \$29.00 - A thick cut of prime rib seasoned and slow cooked to medium rare perfection.
- Beef Tenderloin & Crab Cake - \$28.50 – Half portions of these favorites on one plate.
- Beef Tenderloin & Italian Chicken - \$ 28.50 – Half portions of these favorites on one plate.
- Crab Cake & Italian Chicken - \$27.50 - Half portions of these favorites on one plate.
- Boursin Chicken - \$25.00 - Breaded chicken stuffed with Boursin cheese, topped with a delicious sundried tomato and wild mushroom sauce.
- Italian Chicken – \$22.75 - Chicken breast seasoned with Italian herbs and oven roasted, topped with a creamy Boursin sauce and sun dried tomatoes.
- Tuscany Chicken - \$22.75 - Chicken breast stuffed with wild rice, pancetta, parmesan cheese, sundried tomatoes, and Italian seasonings, topped with a white wine cream sauce.
- Chicken Florentine - \$22.75 – Chicken breast stuffed with mozzarella cheese, roasted red pepper, basil, spinach, stuffing and garlic, topped with a red pepper cream sauce.
- Asiago Chicken - \$22.75 – Chicken breast stuffed with toasted bread crumbs, asiago cheese, onion, garlic and sundried tomatoes, topped with a white wine cream sauce.
- Herb Stuffed Chicken - \$22.75 – Chicken breast stuffed with herbed bread stuffing, topped with a creamy mushroom sauce.
- Herb Encrusted Pork Loin - \$22.75 – Select Canadian back of pork loin carefully seasoned and roasted, served with a pork gravy sauce.
- Crab Cakes - \$25.75 – Chef's specialty! Two Crab cakes served on a bed of orzo topped with a remoulade drizzle. Served with a side vegetable.

All sit down dinners include a vegetable, a starch, house salad, assorted rolls, and a coffee bar.

Service Charge - 20%

Sales Tax – 6%

An additional \$1.50 service charge per guest will be added to the bill if there is more than one entrée selection.