

## Entrée Selections Plated Dinner

All Dinner Entrees are Accompanied by choice of Starter and Dessert Seasonal Fresh Vegetables and Chefs Choice of Potatoes or Rice Oven Fresh Portuguese Mini Molette Rolls and Butter

# Choice of Starter

Mixed Field Green Salad • Caesar Salad • Soup De Jour • Tropical Fruit Salad

# Entree Choice

## Lemon Herb Roasted Chicken

Our Classic Tender half Chicken Marinated in Fine Herbs and Special House Seasonings

## Chicken Marsala

Boneless Breast of Chicken with Marsala Wine and Mushroom Demi Glaze

### Chicken Francaise

Tender Chicken Breast Sautéed with Fresh Lemon, Butter, White Wine Sauce

### Chicken Breast Parmesan

Served with Penne Pasta and Topped with Classic Pomodoro Sauce

#### Roasted Prime Rib of Beef

Full Cut from Heavy Western Steer

# Charbroiled Eight Ounce New York Strip

8 oz Cut of Prize Western Steer

### Grilled Six Ounce Beef Tenderloin

6 oz of the Finest Cut of Beef

## Filet of Salmon

North Atlantic Salmon Filet Roasted with Fresh Herbs and Lemon Beurre Blanc Sauce

#### Flounder Florentine

Filet of Flounder Stuffed with Sauteed Spinach and Feta Cheese

## Roasted Loin of Pork

Slow Roasted Loin of Pork Stuffed with Cranberry Cornbread Stuffing

# Roasted Vegetable Pasta Primavera

Made with Extra Virgin Olive Oil and Fresh Italian Herbs

# Dessert Selections

Served with Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea Selections

- German Chocolate Cake Creamy Chocolate Mousse Ice Cream Sundae
  - Black Forest Cake Carrot Cake with Cream Cheese Icing
  - New York Style Cheese Cake\* Tiramisu with Chocolate Sauce\*

All Pricing Subject to a 7% Sales tax and 19% Gratuity Pricing Good until mid 2016