

MENU

plated dinner

Plated Dinner

Prices subject to current applicable gratuity and state tax.

SALADS

CAESAR WITH HOUSE-MADE DRESSING Grated Pecorino Romano, Garlic Croutons	3.75
MIXED GREEN SALAD Mandarin Segments, Sugared Pecans, Feta Cheese, Honey Mustard Vinaigrette	4.25
BABY SPINACH LEAVES WITH GORGONZOLA Red Onion, Toasted Walnuts, Raspberry Vinaigrette	3.75
WILTED SPINACH SALAD Baby Spinach Leaves, Warm Bacon Vinaigrette, Grated Egg	3.75
HOUSE SALAD OF MIXED GREENS Romaine and Iceberg, Sliced Cucumber, Tomato, Carrot, Balsamic Vinaigrette	3.25

SOUPS

TOMATO BISQUE WITH BASIL CHIFFONADE	3.25
ONION SOUP GRATINEE WITH GRYERE CHEESE AND GARLIC CROUTONS	3.25
WILD MUSHROOM AND COGNAC BISQUE	3.25
WARM POTATO AND LEEK WITH SNIPPED CHIVES	3.25



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All entrées come with fresh rolls and steamed vegetables. Prices subject to current applicable gratuity and state tax.

MEAT ENTRÉES

TENDERLOIN FILET	34.00
Compote of Smoked Bacon, Pearl Onions, Wild Mushrooms, Choice of Potato	
ROAST PRIME RIB OF BEEF	30.00
Garlic Au Jus, Horseradish Cream, Choice of Potato	
RIB EYE STEAK	30.00
Green Peppercorn Reduction, Choice of Potato	
NEW YORK STEAK	29.00
Mushroom Demi Glace, Choice of Potato	
<i>Choice of Potato: Thyme Roasted New, Baked with Sour Cream & Chives, Garlic Mashed, Gratin</i>	

POULTRY ENTRÉES

BREAST OF CHICKEN SALTIMBOCCA STYLE	26.00
Fontina Cheese, Sliced Prosciutto, Sage Infused Tomato Demi Glace, Linguine Pasta	
HERB BASTED BONE-IN CHICKEN BREAST	24.00
Marsala Mushroom Sauce, Pecan Wild Rice	
PANKO AND PARMESAN CRUSTED CHICKEN BREAST	24.00
Lemon-Caper Cream, Cous-Cous, Toasted Pine Nuts	

SEAFOOD ENTRÉES

GRILLED SWORDFISH STEAK	28.00
Tarragon Compound Butter, Fingerling Potatoes	
POACHED ATLANTIC SALMON	25.00
Creamed Leeks, Guinness Hollandaise, Buttered Parsley Potatoes	
ROASTED HALIBUT	28.00
Lemon Caper Beurre Blanc, Wild Rice	
SEASONAL SEAFOOD	(MARKET PRICE)
Fresh selections of seafood available on a seasonal basis	

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VEGETARIAN ENTRÉES

ROASTED VEGETABLE NAPOLEON 20.00
Eggplant, Peppers and Herbed Ricotta, Polenta Cake

PASTA PRIMAVERA 19.00
Seasonal Vegetables and Sun Dried Tomato Cream

ROASTED VEGETABLE RAVIOLI 20.00
Pecorino Romano and Red Pepper Coulis, Steamed Vegetables

(Vegan on Request)

FRESHLY BREWED COFFEE AND ARRAY OF FRAGRANT TEAS INCLUDED WITH ALL SELECTIONS

