

SEATED DINNER MENU

PRE SET SALAD (SELECT ONE)

Caesar Salad

HEARTS OF ROMAINE, SUN-DRIED TOMATOES
WITH A PARMESAN & GARLIC CROSTINI

House Salad

CUCUMBERS, SHREDDED CARROTS, CHERRY TOMATOES
& RED ONIONS IN A BALSAMIC VINAIGRETTE

Kale Salad

TOASTED PECANS, CRANBERRIES, AND PARMESAN,
IN A LEMON VINAIGRETTE.

Arugula Salad

PARMESAN CHEESE, ROASTED TOMATOES,
IN A BALSAMIC VINAIGRETTE

PASTA COURSE (SELECT ONE)

Rigatoni

WITHA HOUSE-MADE MARINARA SAUCE

Penne

WITH SUN DRIED TOMATOES, SPINACH & ROASTED
PEPPERS IN A WHITE WINE SAUCE

Cheese Tortellini

WITH A PLUM TOMATO SAUCE

Fussilli

WITH A PESTO CREAM SAUCE & SUN-DRIED TOMATOES

Penne alla Vodka

WITHA TOMATO CREAM SAUCETT

ENTREES

ALL PAIRED WITH CHEF'S CHOICE OF STARCH AND VEGETABLE.

BEEF/PORK

Hand Sliced NY Strip with an Au Poivre Sauce

Pork Chop with Apple Chutney & Naturaljus

Braised Short Rib of Beef (Boneless) *in a Balsamic Jus*

Pan Seared Filet Mignon with a Red Wine Sauce

Additional \$6.00/Person

CHICKEN

Chicken Francese with a Lemon, Butter, & White Wine Sauce

Chicken Marsala with a Mushroom Marsala Sauce

Almond and Rosemary Crusted Chicken Breast with a Fine Herb Jus

Chicken Bruschetta - Chicken Breast Topped with Tomato, Olives and Basil

Stuffed Chicken Breast: Artichokes, Red Pepper, & Fontina Cheese

Served with a Red Pepper Sauce

FISH

Miso Glazed Salmon with Crispy Rice Noodles

Pan Seared Atlantic Salmon with Champagne Dill Sauce

Atlantic Cod with a Mango Salsa

Bronzini- Shrimp, Lemon & Cream Sauce

DESSERT

OCCASIONAL CAKE

ASSORTED PASTRIES,
COOKIES AND BROWNIES

INDIVIDUAL
ICE CREAM SUNDAES

ADD ONS

Full Premium Bar

\$20/person

KETEL ONE VODKA, CRUZAN LIGHT RUM, DEWARS
WHITE LABEL, CANADIAN CLUB, PLYMOUTH GIN, JACK
DANIELS, MALIBU RUM, JOSE CUERVO TEQUILA,
AMSTEL LIGHT, HEINEKEN, MILLER LIGHT,
AND OUR HOUSE RED AND WHITE WINES

Wine & Beer | \$15/person

Cash Bar | Upon Request

5 Chef Choice Hors D'oeuvres | \$10/person