

*Friday, November 12, 2010*

*Signature Dinners*

*All dinners served with soup or salad*

*Baked Atlantic Salmon*

Oven baked Atlantic salmon served on a bed of sautéed spinach and topped with a Pernod cream sauce. Served with wild rice and seasonal vegetables.

19.95

*Slow Roasted Prime Rib*

A generous portion of prime rib with au jus and creamy horseradish, baked potato and seasonal vegetables.

21.95

*Penne Rustica*

Al dente cooked penne pasta tossed with andouille sausage, red bell peppers, garlic, tomatoes, cream and fresh basil.

17.95

*Veal Franchise*

Sautéed veal scaloppini topped with a lemon-scented mushroom sauce, wild rice and seasonal vegetables.

22.95

*Pork Osso Bucco*

Braised pork shank with Italian herb sauce, and served with mashed potatoes and seasonal vegetables.

18.95

*Chef's Specials*

*Includes soup or salad*

*Oriental Marinated Beef Loin*

Oriental marinated beef loin with sesame ginger sauce, Oriental rice and seasonal vegetables.

18.95

*Blackened Catfish*

Blackened catfish with pecan-bourbon sauce, wild rice and seasonal vegetables.

17.95

*Desert Island's Prime Steak Sandwich*

Sautéed mushrooms, onions, peppers and Café de Paris sauce, served open-face on a French baguette.

16.95

*Senior Prime New York Steak*

Prime 8 oz New York steak, grilled to your liking, served with mashed potatoes, mushroom sauce and seasonal vegetables.

17.95

*The Burger*

Choice of beef or vegetable patty cooked to your liking, served with French fries

10.95