

Plated Dinner

Starters

Gingham Salad

Assorted fancy greens tossed with fresh raspberries, blueberries, blue cheese, toasted almonds, mandarin oranges and poppy seed dressing

\$6.95

House Salad

Tomato, Cucumber and Choice of Dressing

\$5.95

Baby Spinach Salad

\$6.95

Buffalo Mozzarella and Tomato

Garnished with Hot House Lettuce

\$6.95

Caesar Salad

\$5.95

Citrus Salad

Assorted Greens, Sliced Mushrooms Citrus Fruit Segments tossed with Grape-Hazelnut Dressing

\$6.95

~ Cup of Soup ~

\$3.95

Hot

Roasted Butternut Squash

Cream of Mushroom

Tomato Basil Bisque

Cream of Asparagus with Bay Shrimp

Black Bean with Sour Cream

Cold

Cream of Avocado

Chilled Sweet Potato with Crabmeat

Vichyssoise

Chilled Tomato with Tequila

Chilled asparagus soup

Entrees

Atlantic Salmon Fillet

Choice of Basil-Pinenut Crust or Lemon Ginger Sauce

\$22.95

Rolled Sole Fillets

Stuffed with Crab and Shrimp with Watercress Sauce

\$25.50

Seafood Mixed Grill

Salmon, Prawns and Monkfish on a Southwestern Three Bean Ragout

\$31.50

Grilled Whitefish Fillet

Topped with Toasted Almonds and Lemon Caper Butter Sauce

\$24.95

Grilled 12 ounce Prime New York Strip

Served with Cajun Fried Onions and Thyme Reduction Sauce

\$32.95

Roasted Prime Rib of Beef

Au Jus and Horseradish Sauce

\$26.50

Prime Beef Tenderloin

Whole Roasted, Sliced Tenderloin with Wild Mushroom or Béarnaise Sauce

\$31.95

Sliced New York Strip

Whole Roasted and Served with a side of Béarnaise Sauce

\$30.95

Southwestern Style Chicken Breast

Lightly Smoked Chicken Breast, served with Apple Chili Salsa and Chipotle Sauce

\$18.50

Parisienne Chicken Breast

Coated with Egg and Fresh Herbs, and topped with Steamed Asparagus and Hollandaise

\$18.95

Stuffed Chicken Medallions

Chicken Medallions stuffed with Sautéed Mushrooms and Spinach, and

Served with Port Wine Sauce

\$19.95

Grilled Chicken Breast

Topped with an Apricot-Raisin Chutney and Marsala Wine Sauce

\$18.95

Roasted Chicken Breast

Stuffed with Prosciutto Ham and Goat Cheese, served with Roasted Tomato Sauce

\$19.95

Roasted Cornish Game Hen

Stuffed with Wild Rice and served on Mediterranean Ratatouille

\$21.95

Roasted New Zealand Rack of Lamb Provencale

Served with Thyme-Mint Reduction Sauce

\$29.50

Veal Scaloppini Piccata

Sautéed Veal dipped in a Parmesan Cheese and Egg Batter served with a Light Tomato Sauce

\$24.50

Veal Osso Bucco

Slowly Braised Veal Shank finished with Lemon Zest, Garlic and Anchovies

\$22.50

Lamb Loin Wellington

Lamb wrapped in Puff Pastry with a Mushroom Duxelles, served with Garlic-Thyme Sauce

\$28.95

Veal Emince Swiss Style

Sliced Veal Loin sautéed with Mushrooms on Creamy Veal Reduction Sauce

\$23.50

Marinated Double Pork Chop

Served on Warm Apple Compote

\$21.00

Entrée Combinations

Beef Medallions and Prawns

6 ounce Beef Medallions with Two Large Prawns, served with Madagascar Pepper Sauce

\$37.50

Grilled Salmon Fillet and Chicken Roulade

Salmon with Chardonnay Sauce and Chicken Roulade Medallion with Plum Sauce

\$27.95

Double Lamb Chop Provencal and Grilled Chicken Breast

Topped with Artichoke and Mushroom Sauce

\$31.50