

Dinner Entrées

ALL ENTRÉES INCLUDE A GARDEN SALAD, FRESH PÂTISSERIE BREADS, POTATOES OR RICE,
SEASONAL VEGETABLES AND COFFEE & TEA SERVICE

CHOOSE 2 ENTRÉES

- **CHEESE TORTELLINI PRIMAVERA / \$20.00**
fresh vegetables sautéed with white wine and garlic tossed with tortellini pasta in a parmesan cream sauce
- **PENNE PASTA WITH CHICKEN & SAUSAGE / \$20.00**
grilled chicken and Andouille sausage tossed with penne pasta in a lightly spiced tomato cream sauce
- **CHICKEN MARSALA WITH WILD MUSHROOMS / \$23.00**
boneless breast of chicken sautéed with Portobello, oyster and crimini mushrooms. Finished with Marsala wine sauce
- **CHICKEN DIJONNAISE / \$23.00**
sautéed tender chicken breast with a grainy mustard Chardonnay cream sauce
- **PORK LOIN MEDALLIONS / \$23.00**
grilled medallions, topped with sweet mango chutney
- **SCROD CHRISTOPHER / \$25.00**
fresh scrod fillet baked in a cracker crumb crust with lemon beurre blanc sauce
- **CHICKEN VERSAILLES / \$25.00**
boneless breast of chicken stuffed with prosciutto, boursin cheese, and finished with a tarragon cream
- **PECAN CRUSTED SALMON / \$25.00**
pecan crusted Atlantic salmon sautéed and finished with a maple beurre blanc sauce
- **GRILLED SWORDFISH / \$25.00**
with capers, tomatoes, black olives and artichoke hearts
- **SHRIMP PROVENÇAL / \$26.00**
jumbo shrimp sautéed with garlic, oven-dried tomatoes, white wine and fresh herbs
- **SAUTÉED VEAL MEDALLIONS / \$27.00**
with a lobster & artichoke cream sauce
- **PRIME RIB OF BEEF AU JUS / 10 OZ. \$24.00/16 OZ. \$28.00**
slow roasted with crushed herbs & served au jus
- **ROAST RACK OF LAMB / \$30.00**
with a rosemary & garlic crust. Served with a Cabernet lamb jus
- **FILET MIGNON / \$32**
charbroiled 8 oz. center cut filet topped with Bordelaise sauce
- **NEW YORK STRIP / \$34**
14 oz. peppercorn crusted NY strip grilled & served with classic au poivre sauce
- **SURF 'N' TURF / \$40.00**
6 oz. filet mignon and a 6 oz lobster tail. Served with Bordelaise & drawn butter.

PRICES ARE LISTED AT PER PERSON RATES

Prices are subject to an 18% gratuity, a 3% service charge and applicable sales tax