

Entrée

Beef Tenderloin

Black Angus tenderloin medallions, prepared medium, drizzled with a port wine demi-glace

\$29

Prime Rib

Certified Angus ribeye, slow roasted, with au jus and horseradish cream sauce

\$28

Filet of Salmon

Pan-seared Atlantic salmon served Oscar style

\$23

Baked Mahi Mahi

Baked Mahi Mahi with a fresh pineapple salsa

\$23

Pork Tenderloin

Roasted pork tenderloin sliced and topped with a brandy Dijon cream sauce

\$21

Apricot Chicken

Pan seared chicken breast covered with our exclusive apricot sauce

\$20

Chicken Marsala

Seared chicken breast served with a mushroom marsala sauce

\$20

Chicken Florentine

Parmesan crusted chicken breast topped with prosciutto and a spinach asiago cream sauce

\$20

Chicken Piccata

Pan seared chicken breast in a lemon caper sauce

\$20

Vegetarian Options:

Pasta Primavera

Vegetable Stir-Fry

Grilled Portobello Mushrooms

**All of our Beef selections are 100% USDA Choice Cut*

Add Beef Tenderloin Medallions to any entrée

\$9

Served Dinner

Sides

All entrées are accompanied by a choice of one (1) of each of the following ...

Starch Selections:

Garden Wild Rice
Garlic Smashed Potatoes
Roasted Red Potatoes
Twice Baked Potatoes
Duchess Potatoes

Vegetable Selections:

Green Beans
Glazed Carrots
Steamed Broccoli Florets
Sautéed Mixed Vegetables
Asparagus Spears

Salad Selections:

Tossed Garden Greens
Caesar Salad
Cranberry Feta Spring Salad
Apple Walnut Bleu Cheese Spring Salad

Fresh Baked Rolls

Coffee and Tea
Included with every selection