

Dinner Entrees

BEEF SELECTIONS

Prime Rib of Beef Au Jus

\$26.95 per person

New York Strip Loin Steak

Topped with Caramelized Onions and Blue Cheese Butter

\$25.95 per person

Filet of Beef Tenderloin

Served with Truffle Demi-Glace

\$28.95 per person

Surf and Turf

10 oz. New York Sirloin Strip Steak with 3 Jumbo Shrimp stuffed with Crabmeat Stuffing

\$34.95 per person

SEAFOOD SELECTIONS

Maple Teriyaki Caramelized Salmon Filet

\$23.95 per person

Stuffed Jumbo Shrimp

Stuffed with Spinach and Crabmeat Stuffing

\$25.95 per person

Baked Halibut

Topped with Honey Pecan Butter

\$25.95 per person

Chipotle Lime Encrusted Chilean Sea Bass

\$26.95 per person

POULTRY SELECTIONS

Chicken Saltimbocca

\$19.95 per person

Chicken Provencal

\$18.95 per person

Chicken Piccata

\$19.95 per person

Herb Roasted Turkey Breast

\$19.95 per person

A 19% Service Charge will apply. Room rental additional.

Dinner Entrees

SPECIAL SELECTIONS

Pan Fried Breaded Eggplant

Served with a medley of Wild Mushrooms and Roasted Red Pepper Coulis

\$17.95 per person

Roast Stuffed Pork Loin

Stuffed with Sun-dried Tomatoes, Portobello Mushrooms, Roasted Garlic,

Spinach and Goat Cheese

Served With Roasted Red Pepper Coulis

\$20.95 per person

Half Roasted Duck

Finished in a Orange Ginger Glaze

\$22.95 per person

Rack of Lamb

Encrusted in Dijon Mustard And Herbed Bread crumbs

\$34.95 per person

All Dinner Entrees include:

Assorted Rolls with Butter, Garden Salad and Chef's Choice of Starch and Vegetable

Fresh Brewed Coffee, Decaf, Tea and Assorted Herbal Tea Selections

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