Dinner Selections

Appetizers

* Soup du Jour
  Classic Lobster Bisque 4
  Tomato Bisque | Parmigiana Reggiano Crostini 3
  Porcini Mushroom Ravioli | Spinach Truffle Alfredo 9
  Traditional Shrimp Cocktail 12
  Ahi Tuna Poke | Cucumber Salad 15
  Capellini | Baby Shrimp | Spinach & Shellfish Crème 12
  Chilled Fresh Fruit Cup 4

Salads

* Tossed Garden Salad | Vinaigrette Dressing Shooter

Our Signature Caesar Salad with Garlic Toast Crouton 5
  Baby Green Salad with Poached Pears | Gorgonzola & Honey Walnuts | Balsamic Dressing 6
  Arugula Salad with Toasted Almonds | Goat Cheese | Shaved Fennel | Orange Segments | Citrus Vinaigrette 6

* Included with Entree

Seasonal Intermezzo 2
Entrees

**Grilled Prime Filet Mignon** | Red Wine Demi-Glace
Eight Ounce 39 ● Six Ounce 37

**Roasted Prime Rib of Beef**
Cattleman's Cut 38 ● Classic Club Cut 35

**Carved Roasted Tenderloin of Beef "Chateaubriand"**
Mushroom Bordelaise Sauce 38

**Duo Plate of Grilled Filet Mignon & Maine Lobster Tail**
Sautéed Mushrooms & Drawn Butter 48

**Rack of New Zealand Lamb | Dijon Crust, Rosemary Essence 40**

**Fresh Fillet of Flounder Stuffed with Shrimp & Crabmeat**
with Lemon Parsley Nage 34

**Crabmeat Stuffed Shrimp | Lemon Parsley Nage 33**

**Oven Roasted Twin Maine Lobster Tails Stuffed Crabmeat 48**

**Pan-Seared Atlantic Salmon | Lemon Parsley Nage 32**

**Seared Chilean Sea Bass | Shellfish Reduction 38**

**Broiled Fillet of Flounder | Lemon Parsley Nage 30**

**Traditional Maryland Crab Cakes | Old Bay Tartar Sauce 30**

**Sautéed Veal Scaloppini | Capellini**
Marsala | Normande or Fiorente (select one) 32

**Tuscan Veal Cutlet Parmesan | Housemade Marinara 32**

**Chicken Sinatra | Scented Olive Oil | Wilted Spinach | Roasted Peppers**
Sharp Provolone Cheese | Prosciutto 30
Sautéed or Grilled Breast of Chicken 29

Complimented By Your Choice of Garnitures

Dijon Wild Mushroom | Tomato Butter | Roasted Garlic Dill Cream | Normande
Sun-dried Tomato Balsamic | Marsala | Fontana | Citrus Sauce

Choice of Two

Baked Stuffed Potato 3
Smashed New Potatoes
Parmesan Potatoes Gratin 3
Creamy Scallion & Cheese Polenta 2
Herb Risotto 2
Spinach & Tomato Orzo 2

Honey Toasted Almond Haricot Verts
Chef’s Vegetable du Jour
Sliced Asparagus & Garlic Herb Tomato Sauté 3
Charred Mixed Vegetables 2
Honey Glazed Carrots
Smoked Bacon Sautéed Brussel Sprouts 4
Roasted Squash & Zucchini 2

Warmed Dinner Rolls with Creamery Butter

Freshly Brewed Regular and Decaffeinated Coffee
Iced and Hot Tea

ALL PRICES SUBJECT TO CHANGE & DO NOT INCLUDE TAX OR GRATUITY
Your choice of the following is included with your Luncheon or Dinner Selections

**White or Dark Chocolate Mousse**
Creamy Mousse with Raspberry Sauce

**Lemon Chiffon Pie**
Tangy and Light in a Buttery Graham Cracker Crust, Raspberry Sauce

**Moist All Butter Pound Cake**
Served with Fresh Berries and Sweet Cream

**Grande Marnier Cake**
Orange Marmalade and Grand Marnier Whipped Cream

**Sherbet Melba**
Tangerine Ice with Raspberry Sauce

**Chocolate Glazed Bundt Cake**
Fresh Berries and Sweet Cream

**Vanilla Ice Cream**
with Your Selection of Chocolate, Raspberry or Butter Rum Sauce

**Old Fashioned Rice Pudding**
Accented with Cinnamon Cream

**Fruit Crisp**
Your choice of either Apple, Cherry or Peach

Sweet Cream

*Our list of specialty sweets are also available by request.*