



Served Dinners

*All Entrees are served with Garden Salad,
Chef's Selection of Vegetable, Starch, and
Dessert, Rolls & Butter, Coffee, Decaf & Iced Tea*

Balsamic Roasted Pork Loin \$19.95

Tender Whole Roasted Pork Loin brushed with Balsamic Glaze and oven roasted.

Chicken Cordon Bleu \$17.95

Honey Ham and Swiss cheese rolled and baked in a boneless Chicken Breast.

Lemon Flounder Florentine \$21.95

Flounder Filets rolled with fresh spinach, covered with Parmesan and baked,
Finished with a creamy Lemon Wine Sauce.

Roast Grouper \$23.95

Roasted Grouper with a Mediterranean Sauce

Chicken Oscar \$21.95

Seared Chicken Breast, Fresh Asparagus and Lump Crab with Creamy Béarnaise Sauce

Roast Prime Rib of Beef 12 oz \$26.95

Served Medium Rare w/ Horseradish Sauce

Atlantic Salmon Provencal \$21.95

Baked Filet of Salmon topped with fresh tomatoes, fresh chopped herbs, fresh shallots, and sauce of lemon juice, balsamic vinegar and olive oil.

Breast of Chicken Soubise \$18.95

Chicken Breast stuffed with reduction of spinach, shallots, mushroom and red wine
Wrapped in pastry and baked. Topped with creamy onion Soubise Sauce.

Filet Mignon 6 oz \$26.95 8 oz \$29.95

Tender Filet served with Wild Mushroom and Roasted Garlic Compote

Combination Platters

4oz Grilled Filet Mignon with your choice of the following:

Mahi Mahi \$27.95

Shrimp Scampi \$26.95

Lump Crab Cake \$28.95

Baked Atlantic Salmon \$25.95

Grilled Breast of Chicken \$24.95