Dinner Selections

Appetizers

\*Soup du Jour

Classic Lobster Bisque 3.95

Tomato and Ginger Soup with Sesame Croutons 2.95

Lobster Ravioli or Wild Mushroom Ravioli 8.95

Iced Jumbo Shrimp with Cocktail Sauce 10.95

House Smoked Salmon Plate with Whole Wheat Toast Points 8.95

Capellini Nest 5.95

Chilled Fresh Fruit Cup 2.95

Salada

\*Tossed Garden Salad with Vinaigrette Dressing

Our Signature Caesar Salad with Garlic Toast Crouton 3.95

Mesclun Salad with Poached Pears, Gorgonzola

and Toasted Honey Walnuts, Balsamic Vinaigrette 4.95

Baby Spinach, Sun-Dried Cranberries, Mushrooms and Bacon Vinaigrette 4.95

\*Included with Entree

Sessonal Intermegys 1.95

# Entrees

#### Grilled Prime Filet Mignon

with Sautéed Shiitake Mushrooms, Red Wine Demi-Glace

Eight Ounce 34.95

Six Ounce 32.95

### Roasted Prime Ribs of Beef with Yorkshire Pudding & Horseradish Cream

Cattleman's Cut 37.95

Classic Club Cut 34.95

Carved Roasted Prime Tenderloin of Beef "Chateaubriand"

Shiitake Bordelaise Sauce 34.95

Duo Plate of Grilled Prime Filet Mignon & Maine Lobster Tail

with Sautéed Mushrooms & Drawn Butter 46.95

Rack of New Zealand Lamb with Dijon Crust, Rosemary Essence 39.95

Fresh Fillet of Flounder Stuffed with Shrimp and Crabmeat

with Lemon Parsley Nage 32.95

Broiled Stuffed Shrimp Imperial with Lemon Parsley Nage 32.95

Oven Roasted Maine Lobster Tail Stuffed with Shrimp and Crabmeat

Eight Ounces 46.00 • Ten Ounces 52.95

Whole Two Pound Maine Lobster Lemon Crown, Drawn Butter 48.00

Grilled Atlantic Salmon Fillet with Caper Dill Infusion 31.95

Pan-Seared Chilean Sea Bass with Lobster Chive Jus 34.95

**Broiled Fillet of Flounder** with Lemon Parsley Butter 29.95

**Traditional Maryland Crab Cakes** with Old Bay Tartar Sauce 28.95

Sautéed Nature Veal Scaloppini Marsala, Normande, or Fiorenta 31.95

Boneless Stuffed Breast of Chicken Cordon Bleu or Traditional Sage Stuffing 26.95

**Tuscan Veal Cutlet Parmesan with Tomato Coulis 28.95** 

Chicken Sinatra Sautéed in Scented Olive Oil and Layered with Wilted Spinach,

Roasted Peppers and Sharp Provolone Cheese 28.95

add Parma Prosciutto 29.95



Sautéed or Grilled Breast of Chichen Supreme 27.95

### Complimented By Your Choice of Garnitures

Dijon Wild Mushroom | Tomato Butter | Roasted Garlic Dill Cream | Normande, Sun-dried Tomato Balsamic | Marsala | Fontana | Piccata or Enlightened Citrus

Choice of Two

Baked Stuffed Potato 2.95

Chef's Vegetable du Jour

Roasted New Potatoes

Dauphinoise Potatoes 2.95

Wild Mushroom Polenta Cake 1.95

Confetti Rice Pilaf/Fried Rice

Tri-Colored Tortellini with Basil Pesto 1.95

Roasted Garlic Whipped Potatoes

Moroccan Vegetable Cous Cous

Vegetable Medley

Fresh Baby Vegetables Bouquetiere 3.95

Green Beans Pignola

Carrot or Spinach Soufflé 1.95

Infusion of Potato Puree and Vegetables 1.95

Warmed Dinner Rolls with Creamery Butter

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Freshly Brewed Regular and Decaffeinated Coffee Sied and Hat Iea

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 Crust

(A)

Moist Lemon All Butter Pound Cake

Served with Berry Compote and Fresh Cream

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Grande Marnier Cake

Chiffon Cake Brushed with Grande Marnier Syrup Filled with Sweet Cream

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Sherbet Melba

Tangerine Ice with Raspberry Coulis

de

Vanilla Ice Cream

with Your Selection of Chocolate, Raspberry or Butter Rum Sauce

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Old Fashioned Rice Pudding

Accented with Cinnamon Crème

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Warm Apple Pie or Crispy Apple Brown Betty

Warmed and Served with Cinnamon Crème

Our list of specialty sweets are also available for the indicated charges.