

## DINNER SELECTIONS

Entrées are served with your choice of salad, starch, vegetable, assorted rolls, beverage and dessert. If you would like soup, please add an additional \$1.50 to the entrée price. You may offer your guests a choice of two entrées, however, a place card must be provided for each choice.

- Baked Rigatoni**.....22.95  
Rigatoni tossed with Italian sausage, caramelized onions, mozzarella cheese, banana peppers and a pink marinara sauce. (not served with starch and vegetable)
- Tilapia with Lemon Beurre Blanc**.....26.95  
Tender white fish broiled and topped with a lemon caper butter sauce.
- Grilled, Pan Seared, or Roasted Salmon**.....28.95  
Tender Atlantic salmon, topped with a choice of cucumber dill relish, cajun/brown sugar glaze or a white balsamic/apricot glaze.
- Chicken Romano**.....22.95  
Italian herb breaded chicken breast topped with marinara and Romano cheese.
- Chicken Piccata**.....22.95  
Grilled chicken breast, topped with a with white wine, lemon and caper sauce.
- Pan Seared Chicken**.....22.95  
Chicken breast glazed in cajun honey, topped with sautéed onions and peppers.
- Roasted Pork Loin**.....23.95  
Dijon and brown sugar crusted, sliced and topped with apple jus.
- London Broil** .....27.95  
Tender slices of beef topped with a roasted garlic and cabernet demi.
- Filet Mignon**.....31.95  
An 7-ounce filet lightly seasoned, grilled and topped with a port wine cherry demi.
- Surf and Turf**.....34.95  
A 5-ounce filet topped with a port wine cherry demi accompanied with a skewer of grilled shrimp.

*Please add service charge plus applicable sales tax to all menu selections.  
Selections are priced per person, unless otherwise noted, and subject to change.*