

## *Sit Down Dinner*

### *Salad (choose 1)*

*Spring Garden Mix with Balsamic Vinaigrette and Crumbled Bleu Cheese*  
*Fresh Caesar Salad with Crisp Romaine Lettuce*

### *Entrée Selections*

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| <i>Chicken Florentine – Mushrooms, Spinach &amp; Tomatoes in a Supreme Sauce</i>               | <i>\$18.95</i> |
| <i>Chicken Marsala – Sautéed Boneless Breast of Chicken with Mushrooms &amp; Marsala Wine</i>  | <i>\$18.95</i> |
| <i>Chicken Cordon Bleu – Breast of Chicken Stuffed with Ham, Swiss Cheese in a White Sauce</i> | <i>\$19.95</i> |
| <i>Mediterranean Chicken – Sautéed with Bell Peppers, Artichoke Hearts, Garlic &amp; Herbs</i> | <i>\$18.95</i> |
| <i>Roast Top Sirloin of Beef – Crusted with Black Pepper and a hint of Wine Sauce</i>          | <i>\$22.95</i> |
| <i>Pork Medallions – Finished with Applejack Brandy Demi-Glaze</i>                             | <i>\$19.95</i> |
| <i>Fillet of Flounder – Broiled to Perfection in a Lemon-Thyme Buerre Blanc</i>                | <i>\$20.95</i> |
| <i>Baked Filet of Salmon – Tender Filet with Roasted Red Pepper Sauce</i>                      | <i>\$22.95</i> |
| <i>Roast Prime Rib of Beef – This Traditional Favorite is our House Specialty</i>              | <i>\$23.95</i> |
| <i>Filet Mignon – Laced with a Mushroom Bordelaise Sauce</i>                                   | <i>\$25.95</i> |

*(Price plus 6% tax and 18% service)*

### *All Entrees Include*

*Seasonal Fresh Vegetable Medley*  
*Roasted Redskin Potatoes*  
*Dinner Rolls and Butter*

### *Dessert*

*Cheese Cake or Assorted Pie*  
*Coffee, Tea and Decaffeinated Coffee*

*40 Person Minimum*