



# Served Dinner Selections

All Dinner Entrees include a Dinner Salad, Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea and Dessert

## ~Appetizers~

An Appetizer course may be added to your party for an additional \$3.50 per person

### **Home made Seasonal Soup**

Made Daily from the freshest ingredients

### **Fresh Pasta Selection**

Choice of: Penne or Tortellini

With: Rosa Crème, Tomato Basil, Alfredo or Classic Marinara

### **Asian Style Pot Stickers**

Stuffed with Ground Pork, Fresh Ginger & Garlic - lightly steamed then seared with toasted Sesame Oil & drizzled with Teriyaki & Hoi sin dipping sauce

### **Bruschetta**

Freshly Diced Tomatoes are Marinated with Fresh Basil, Garlic, Oregano & Curly Parsley then tossed with Extra Virgin Olive Oil - Topped with Melted Mozzarella Cheese.

## ~Dinner Salads~

### **Mixed Greens Salad**

Mix of Romaine Hearts, Radicchio with Grape Tomatoes, Cucumbers slices and shredded Carrots

### **Traditional Caesar Salad**

Crisp hearts of Romaine, Herbed Croutons with freshly grated Parmesan Cheese

*(add \$1.00 per person)*

### **Granny Smith Apple Salad**

Mixed Greens tossed with Granny Smith Apples, Toasted Walnuts, smoked Gouda Cheese and Citrus Emulsion

*(add \$1.00 per person)*

## ~Entrees~

### **Chicken Marsala**

Seared Chicken Breast with Marsala Wine and Wild Mushroom Sauce

*\$18.95 per person*

### **Chicken Roulade**

Chicken Breast stuffed with Sun Dried Tomatoes, Spinach, Mushrooms and Provolone Cheese

*\$19.95 per person*

### **Pasta Primavera**

Pasta sautéed with a Medley of Vegetables in a Cream Sauce

*\$17.95 per person*

### **Chicken Oscar**

Boneless breast of Chicken topped with Maryland style Crab Mix and served with a Zesty Sauce

*\$21.95 per person*

### **Stuffed Filet of Flounder**

Filet of Flounder stuffed with Homemade Crab Imperial

*\$21.95 per person*

### **Crab Cakes**

Two 3oz. Jumbo Lump Crab Cakes served with cocktail sauce.

*\$23.95 per person*

**Broiled Salmon**

Broiled Filet of Salmon served Honey Mustard Sauce

*\$22.95 per person*

**New York Strip Steak**

10 oz. Medium cooked Strip Steak prepared with Frizzled Root Vegetables

*\$24.95 per person*

**Veal Oscar**

Sautéed Veal topped with Crab Imperial & Fresh Asparagus

*\$25.95 per person*

**Slow Roasted Prime Rib of Beef**

Slow roasted Prime Rib served with a Horseradish Demi-Glaze

*\$25.95 per person*

**Filet Mignon**

Tender 8oz. Filet, medium cooked, served with a Shallot Demi-Glaze

*\$28.95 per person*

**Dual Entrée**

Maryland Crab Cakes along side a Petite Filet Mignon

*\$28.95 per person*

**Cold Water 4 oz Lobster Tail**

Cold Water Lobster Tail stuffed with Crab Imperial or Twin.

*Market Price*

**~Desserts~**

Chocolate Fudge Torte

Carrot Cake

Triple Chocolate Cake

Traditional Cheese Cake with Marinated Strawberries

Chocolate Mousse with Raspberry Flavored Whipped Cream

Strawberry Shortcake

Seasonal Fresh Fruit Cup

Apple Crisp ala mode

20 % Service Charge and 6% State Sales Tax will be added to all menu prices