

Dinner Plates



Dinner entrees are served with your choice of salad, rolls & whipped butter, your choice of dessert, coffee and hot tea

Entrees

Pan Seared Chicken Breast with a Rich Hunters Sauce Accompanied by garlic mashed potatoes & sautéed vegetable medley	\$25.95
Roast Chicken Breast with Balsamic & Rosemary Accompanied by herb roasted red skin potatoes & steamed broccoli	\$25.95
Smoked Paprika & Oregano Chicken Breast Accompanied by roasted red skin potatoes & zucchini and squash parmesan	\$25.95
Boneless Bourbon BBQ Pork Chop Accompanied by garlic mashed potatoes & sautéed vegetable medley	\$26.95
Sliced Pork Tenderloin with Maple Mustard Accompanied by herb roasted potatoes & steamed broccoli	\$26.95
Mediterranean Red Snapper with a Roasted Tomato Sauce Accompanied by rice pilaf & roasted green beans with sundried tomatoes	\$27.95
Pan Seared Salmon Topped with Teriyaki Vegetables, Cucumber Ribbons & Sesame Seeds Accompanied by rice pilaf & steamed broccoli	\$28.95
Grilled Mahi with Pineapple Salsa Accompanied by rice wild rice & sautéed vegetable medley	\$28.95
Braised Bottom Round with Roasted Onion & Mushroom Ragout Accompanied by a baked potato & roasted green beans	\$29.95
Herb Encrusted Sliced Tenderloin with Horseradish Cream Sauce Accompanied by a twice baked potato & steamed broccoli	\$31.95

Gluten Free & Vegan meals available upon advance request

All Pricing Subject to 22% Service Charge & 6% Sales Tax
Prices are Guaranteed for 90 days from Date of Signed Contract

Salads

House Salad: tomato, cucumber, carrot, radish & purple cabbage

Caesar Salad: with a parmesan crisp

Spinach Salad: wild mushrooms, roasted red pepper, chick peas & bacon bits

Wedge Salad: Iceberg lettuce wedge, tomato, bacon bits & crumbled blue cheese

Desserts

Cheesecake, strawberry short cake, peanut butter chocolate cake

**Don't see exactly what you had in mind?
Ask us!**

We are happy to customize any menus to suit your taste

