



Seafood Choices

Griddled Blue Crab Cakes with a Grain-Mustard Sauce, Corn & Pea Succotash and Scalloped Potatoes \$20.95

Maple Glazed Salmon with a Buttered Basmati Rice, Green Beans and Baby Carrots \$21.95

Shrimp Scampi with Spinach, Tomato, White Wine Garlic Butter and Risotto Cake \$22.95

Grilled Red Snapper with a Citrus Burre Blanc, Garlic Mash Potatoes and Asparagus \$23.95

Oven Roasted Black Grouper with a Cilantro Cream over Black Beans and Couscous \$25.95

Blackened Mahi Mahi with a Roasted Pineapple Teriyaki Sauce, Rice Pilaf and Green Beans \$26.95

Caribbean Lobster Tail with garlic-herb Butter, Scalloped Potatoes and Asparagus \$MKT

All Entrees Come with Choice of One Soup De Jor, Caesar or House Salad Per Person

Beef Choices

Pot Roast with Carrots, Celery, Onions and Potatoes \$17.95

Asian Marinated Flank Steak with Sautéed Mix Vegetables and Siracha Mash Potatoes \$20.95

Grilled NY Strip with a Wild Mushroom Demi, Garlic-Chive Mash Potatoes and Asparagus \$23.95

Broiled Tenderloin Tips of Beef with a Shallot-Portobello Chianti Reduction, Roasted Red Potatoes and Green Beans & Baby Carrots \$28.95

Herb Rubbed Prime Rib with Horseradish Crème and A Jus, Mash Potatoes and Mix Vegetables \$30.95

Grilled Tenderloin of Beef with a Mix Peppercorn Au Povie, Scalloped Potatoes and Asparagus \$32.95

All Entrees Come with Choice of One Soup De Jor, Caesar or House Salad Per Person

Prices are Subject To Change



Chicken Choices

Grilled Chicken with Lemon-Thyme Butter, Mash Potatoes and Mix Vegetables \$17.95

Chicken Parmesan with Linguini Marinara \$18.95

Lemon Caper Chicken with Rice Pilaf and Vegetable Medley \$19.95

Chicken and Wild Mushroom Marsala with Creamer Potatoes and Green Beans \$21.95

Jerk Chicken Thighs with Plantains, Saffron Rice and a Spicy Tomato Gravy \$22.95

Chicken Milanese with Tomato Bruschetta, Shaved Parmesan,
Mozzarella Stuffed Risotto Cakes and Grilled Zucchini \$21.95

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Pork Choices

Boneless Pork Chops with Apple Butter, Rice Pilaf and Mix Vegetables \$19.95

Shredded Pork Shoulder with Honey Tomato BBQ (Vinegar Style) Sautéed Mix Cabbage
And Bacon Baked Beans \$19.95

Pork Tenderloin Milanese with Roasted Fingerling Potatoes, Mix Vegetables and a
Maple-Dijon Sauce \$20.95

Bone In French Pork Chops with Brown Sugar Bourbon Glaze, Rice Pilaf and Mix
Vegetables \$22.95

Roasted Ham leg with a Brown Sugar Lemonade Glaze, Red Potato Hash
And Green Beans \$23.95

Drunken Pork Belly with a Mustard Bourbon Sauce, Baked Potato Wedges and Brussels Sprouts
\$25.95

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Pasta Choices

Cheese Lasagna \$13.95

Good Old' Fashion Baked Mac-n-Cheese w/ butter crumb topping \$14.95

Spinach & Sausage Lasagna \$14.95

Roasted Vegetable Lasagna \$15.95

Baked Ziti w/ Ricotta Cheese, Marinara Sauce, Fresh Mozzarella \$15.95

Cheese Stuffed Ravioli's in A la Vodka Sauce \$15.95

Baked Stuff Shells w/Ricotta Cheese, Fresh Mozzarella, Marinara Sauce \$15.95

Baked Manicotti w/Ricotta Cheese, Fresh Mozzarella, Marinara Sauce \$15.95

Linguini Bolognese Sauce (meat sauce) \$16.95

Pear & Gorgonzola Stuffed Beggars Purses in a Sage Brown Butter Sauce \$16.95

Spaghetti Carbonara Sauce (bacon cream sauce) \$16.95

Meatballs \$2.00 ea

Sausage (mild or spicy) \$2.00 ea

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