



Plated Dinner Entrée Selections

Dinner Includes:

Garden Salad, House-made Dressing, Artisan Bread & Whipped Butter, Freshly Brewed French Roast Coffee and Decaffeinated Coffee & Assorted Teas. Entrées are accompanied with Chef Starch & Seasonal Vegetables where appropriate.

Chicken Picatta - Pan Roasted & Topped with a Lemon-Caper Sauce & Fresh Parsley, \$23

Stuffed Chicken Breast - Stuffed with Brie, Spinach & Fire-Roasted Red Peppers, Finished with Sherry Cream Sauce, \$25

Pan-Roasted Salmon - Fresh Salmon Served with Citrus & Dill Beurre Blanc, \$27

Maryland Style Crab Cakes - Pan-roasted & finished with a Whole Grain Mustard-Tarragon Cream Sauce, \$27

Chicken Saltimbocca - White Wine & Lemon Sage Sauce with Prosciutto Sun-dried Tomatoes & Spinach, Chicken \$22, Veal \$27

Filet Mignon - Grilled 8 oz. Filet finished with Red Wine Demi-Glaze or Béarnaise Sauce, \$35

New York Strip Steak - 8 oz. Choice New York Strip served with Red Wine Demi-Glaze or Béarnaise Sauce, \$26

Prime Rib - 8 oz. served with Au Jus & Horseradish Cream Sauce, \$28

Seared Sea Bass or Halibut - With Lemon Caper Beurre Blanc or Herb Compound Butter, Market Price

Roasted Pork Loin - Topped with a Brandied-Cherry Demi-Glaze, \$24

Roasted Vegetable & Asiago Risotto - Assorted Roasted Vegetables Tossed in a Creamy Risotto, \$22

Grilled Vegetable Napoleon - Marinated & Grilled Vegetables stacked & served with Tomato Coulis, \$22

~ Prices are subject to a 20% gratuity, 3% service charge and 8% sales tax ~

