



Served Dinners

Cherry Pecan Pork Loin

Slow Roasted Loin of Pork sliced and served with Cherry Pecan Cream Sauce with Yukon Gold Potatoes and Vegetables.

Slow Roasted Prime Rib of Beef

12 oz. cut with Au Jus, Baked Potato and Vegetables.

Champagne Chicken

Twin Breasts sautéed and topped with Rich Champagne Cream served with Wild Rice and Vegetables.

Filet of Atlantic Salmon

Fresh Filet Oven Roasted, topped with Dill Cream on a bed of Wild Rice served with Vegetables and Lemon.

Shrimp Scampi

Six Jumbo Shrimp sautéed with Garlic, Onion, Lemon and White Wine on a bed of Wild Rice with Vegetables.

Sesame Crusted Ahi Tuna

Sashimi Grade Tuna Steaks pan seared medium rare topped with Teriyaki Ginger served on a bed of Wild Rice with Vegetables.

Oven Roasted ½ Chicken

Served with Yukon Gold Potatoes and Vegetables.

Filet Mignon

8 oz. Filet Char Grilled on a bed of Béarnaise Sauce with Baked Potato and Vegetables.

Four Bone Lamb Rack

Roasted medium rare Herb Crusted Rack served with Yukon Gold Potatoes and Vegetables.

New York Strip Steak

12 oz. Char Grilled medium New York Strip Steak served with a Baked Potato and Vegetables.

Baked Ziti

Ziti Pasta tossed in Marinara Sauce topped with Mozzarella and baked.

Chicken San Jose

Sautéed Twin Breasts tossed with Artichoke Hearts, Black Olives and Mushrooms in a Rich White Wine Cream Sauce, served on a bed of Wild Rice with Vegetables.

One Pound Pork Chop

Marinated Two Bone Chop, char grilled and served with the Traditional Red Sauce on a bed of Garlic Smashed Potatoes and Vegetables.

Tournedos Roquefort

Twin 4 oz. Char Grilled Beef Filets served on a bed of Roquefort Peppercorn Cream with Yukon Gold Potatoes and Vegetables.

Chicken Nouvelle

Mushroom and Spinach filled Breast baked in Puff Pastry served on a bed of Poulet Sauce with Wild Rice and Vegetables.

Grilled Vegetable Paella

Fresh Seasonal Vegetables grilled and served atop a bed of Saffron Rice.

Vegetarian Risotto

Basil Risotto topped with grilled Vegetables and a Broiled Tomato.

Chicken Veronique

Twin Breasts sautéed with Shallots, Mushrooms and White Grapes tossed in White Wine Cream served with Wild Rice and Vegetables.

Champagne Chicken & Filet Combo

4 oz. Breast sautéed and topped with Rich Champagne Cream, 4 oz. Filet Char Grilled medium with Morel Cream Sauce served with Yukon Gold Potatoes and Vegetables.

Surf n Turf

6 oz. Char Grilled Center Cut Filet Mignon paired with a 5 oz. Cold Water Lobster Tail served with Yukon Gold Potatoes, Vegetables, Drawn Butter and Lemon.

Morel Chicken and Shrimp Scampi Combo

Sautéed Breast with a Rich Morel Cream Sauce paired with 3 Jumbo Shrimp Scampi with Wild Rice and Vegetables.

Mix Grill Trio

Jumbo Golf Shrimp with Scampi Sauce, 4 oz. Filet with Morel Cream, 4 oz. Chicken Breast with Mango Chutney served with Yukon Gold Potatoes and Vegetables.

**All Plated Meals are served with a Garden Salad and Bread Basket
Ask to upgrade to a House Caesar Salad or Sherwood Forest Salad**