

Red Meat



Roasted Top Round of Beef

Succulent beef served medium rare with beef gravy or demi-glace

Stuffed Steaks

Thinly sliced top round beef filled with seasoned bread stuffing, rolled tight and smothered in rich brown gravy

Stuffed Cabbage

Parboiled cabbage, rolled with rice and ground beef, smothered in homemade tomato sauce

New York Strip Steak*

Charbroiled to a succulent medium finish (unless otherwise requested)
8-oz., 10-oz., or 12-oz. servings

Filet Mignon*

Center cut fillet grilled in a Jack Daniel's sauce and finished to a medium rare (unless otherwise requested)
8-oz., 10-oz., or 12-oz. servings

Roast Tenderloin of Beef*

Seared beef tenderloin roasted to perfection and paired with demi-glace

Prime Rib of Beef*

Slow roasted and dipped in au jus (horseradish sauce served upon request)
8-oz., 10-oz., or 12-oz. servings

Weiner Schnitzel*

Breaded in flour, egg and breadcrumbs then pan fried

Veal Marsala with Mushrooms*

Sautéed veal cutlet smothered in mushrooms and sautéed in Marsala wine sauce

Veal Parmesan*

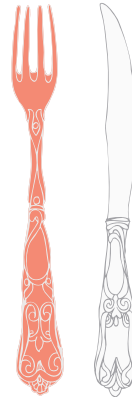
Breaded veal cutlet topped with provolone cheese and marinara sauce

Rack of Lamb*

Roasted and served with rosemary peppercorn sauce

Steak & Lobster Tail — Market Price*

Grilled 8 oz. New York Strip steak served with a 4 oz. lobster tail



Seafood

Parmesan Panko Crusted Cod

Baked filet of white fish sprinkled with fresh dill and served with tarter sauce and lemons

Baked Orange Roughy

Tender filet of roughy baked in a butter wine sauce

Filet of Sole

Tender filet of sole seasoned and baked to perfection

Crab Stuffed Roughy*

Wild caught and stuffed with a house blend of crab meat and seasoned bread crumbs, finished off with a light cream sauce

Seafood Newburg with Rice*

A shellfish entrée blended with a rich, creamy sauce served over a bed of rice

Broiled Filet of Salmon*

Lightly seasoned, baked to a light brown and served with dill sauce

Bourbon Glazed Salmon*

Filet of salmon pan seared and topped with a bourbon glaze

Grilled Shrimp on the Skewer*

Fresh jumbo shrimp grilled to perfection on a kabob stick and served with a spicy cracked black pepper and red cream sauce

Linguine with Sea Scallops, Shrimp & Mushrooms*

Delicately tossed and served in a garlic cream sauce

Lobster Tail*

A 4-6 oz. cold-water lobster tail served with lemon and drawn butter

NOTE: All fish entrees can be broiled or modified

* Available at an additional cost