

Private Function Seated Dinner Menu

Served with freshly baked bread
Soup of the day or fresh mixed green salad with balsamic vinaigrette or Caesar salad
Coffee or Hot Tea, Soda or Iced Tea and Dessert

Entrees - Please Select Three Choices:

Cheese Tortellini Vodka Sauce 22.95
(Add Chicken 27.95) (Add Shrimp 31.95).

Grilled Salmon with Fresh Lemon Dill Sauce Served
Served with fresh vegetables and garlic roast potatoes
28.95

Baked Stuffed Eggplant
With fresh spinach and feta cheese, served with
linguine pasta 23.95

Spicy Pork Tenderloin
Blue berry sauce, served with fresh vegetables and
parsley garlic roasted potatoes 27.99

Organic Half Roast Chicken
Served with fresh vegetables and parsley garlic
roasted potatoes 27.95

12oz Certified Angus NY Strip Steak
Served with fresh vegetables and parsley garlic
roasted potatoes 37.95

Chicken Florentine
Stuffed with fresh spinach and cheese and topped with
fresh dill and cream sauce. Served with fresh
vegetables and parsley garlic roasted potatoes 28.95

Broiled Flounder Filet
Roasted pepper coulis served with fresh vegetables
and garlic roasted potatoes 27.95

Jumbo Lump Crab Stuffed Flounder with Fresh
Basil Beurre Blanc Sauce
Served with fresh vegetables and parsley garlic
roasted potatoes 36.95

8oz Certified Angus Prime Filet Mignon in a
Cabernet Berry Sauce
Served with fresh vegetables and parsley garlic
roasted potatoes 44.95

Chilean Sea Bass
Served with remoulade sauce, fresh vegetables and
parsley garlic roasted potatoes 43.95

Certified Angus Roast Prime Rib of Beef 12oz
Served with fresh vegetables and parsley garlic
roasted potatoes 37.95

Desserts - Please Select one:

Vanilla Ice Cream Sundae, Bread Pudding, Chocolate Raspberry Cake, Key Lime Pie
Cheesecake with Raspberry Sauce or Chocolate Mousse

You may substitute the above desserts for a personalized cake for an additional charge of \$4.00 per guest