

## 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 Ravioli ala Vodka Sauce** 24.95  
*(Add Chicken 31.95) (Add Shrimp 33.95).*

**Grilled Salmon with Fresh Lemon Dill Sauce Served  
with fresh vegetables and garlic roast potatoes** 32.95

**Baked Stuffed Eggplant**  
*With fresh spinach and feta cheese, served with  
linguine pasta* 25.95

**Beef Medallions**  
*Port wine demi glaze sauce, served with fresh  
vegetables and parsley garlic roasted potatoes* 32.95

**Organic Half Roast Chicken**  
*Served with fresh vegetables and parsley garlic  
roasted potatoes* 28.95

**12oz Certified Angus NY Strip Steak**  
*Topped with garlic herbed butter and served with fresh  
vegetables and parsley garlic roasted potatoes* 41.95

**Chicken Francaise**  
*Breast of chicken dipped in flour and egg cooked in a  
lemon butter sauce. Served with fresh vegetables and  
parsley garlic roasted potatoes* 29.95

**Broiled Flounder Filet**  
*Lemon butter sauce, served with fresh vegetables and  
garlic roasted potatoes* 29.95

**Jumbo Lump Crab Stuffed Flounder with Fresh  
Basil Beurre Blanc Sauce**  
*Served with fresh vegetables and parsley garlic  
roasted potatoes* 39.95

**8oz Certified Angus Prime Filet Mignon in a  
Cabernet wine Sauce**  
*Served with fresh vegetables and parsley garlic  
roasted potatoes* 59.95

**Mediterranean Baked Cod Fish in a lemon butter  
garlic and fresh basil sauce. Served with fresh  
vegetables and parsley garlic roasted potatoes** 29.95

**12oz Certified Angus Beef Roast Prime Rib**  
*Served with au jus, fresh vegetables and parsley garlic  
roasted potatoes* 39.95

### Desserts – Please Select one:

*Vanilla Ice Cream Sundae, Bread Pudding, Chocolate Mousse,  
Cheesecake with Raspberry Sauce, Chocolate Cake, Carrot Cake*

*You may substitute the above desserts for a personalized cake for an additional charge of \$5.00 per guest*