

PLATED DINNER ENTREE SELECTIONS

Select up to THREE Entrees

All Plated Meals Come With 1 Side, 1 Vegetable & 1 Salad

Sides, Vegetables & Salad Options on Page 26

Beef Selections

Bacon Wrapped Filet - \$28

8oz Filet Hand Cut In-House, Wrapped in Bacon, Flame Grilled

Prime Rib, Au Jus - \$25

12oz Prime Rib, Slo-Roasted Topped with Au Jus

New York Strip - \$23

12oz New York Strip Hand Cut In-House, Flame Grilled

Top Sirloin - \$20

10oz Top Sirloin Hand Cut In-House, Flame Grilled

Roasted Strip Loin, Garlic and Au Jus - \$24

12oz Strip Loin, Slo-Roasted, Topped with Garlic and Au Jus



Top Sirloin

Poultry Selections

Mediterranean Roast Half Chicken - \$19

Whole Half Bone-In Chicken, Topped with Mediterranean Spices and Baked

Chicken Marsala- \$19

Tender Chicken Breast Topped with Portabello Marsala Wine Sauce

Portabello Provolone Chicken - \$20

Seared Chicken Breast Topped with a Grilled Portabello and Melted Provolone Cheese

Chicken Cordon Bleu - \$21

Lightly Breaded Chicken Breast Stuffed with Ham and Swiss

Southwest Chicken Breast - \$20

Tender Chicken Breast Topped with BBQ, Bacon and Provolone Cheese

Pistachio Crusted Chicken - \$19

Lightly Fried Crusted Chicken Topped with Supreme Sauce



Mediterranean Chicken

*Please Inquire About Off-Premise
Availability and Pricing*

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Pork Selections

Stuffed Pork Chops - \$19

Boneless Pork Chops Stuffed with Bread Stuffing and Topped with Brown Sauce

Bacon Wrapped Pork Tenderloin - \$20

Three Bacon Wrapped Pork Medallions Topped with Roasted Garlic Sauce

Garlic Roasted Pork Loin - \$18

Slo-Roasted Pork Loin Topped with Brown Sauce

Herb Breaded Pork Chop - \$19

Pan Fried Boneless Pork Chop Topped with Creamy Pesto



Garlic Roasted Pork Loin

Seafood Selections

Pistachio Crusted Salmon - \$23

Lightly Breaded Center Cut Filet Topped with Supreme Sauce

Jumbo Sea Scallops - \$29

Seared Sea Scallops Topped with Fresh Pesto Butter

Grilled Swordfish Steak - \$22

Grilled Swordfish with Roasted Garlic Butter

Crab Cakes Romesco - \$24

Hand Formed Crab Cakes Over a Creamy Red Pepper Sauce

Cajun Tilapia and Jumbo Shrimp - \$22

Tender Tilapia with Cajun Spices Topped with Jumbo Shrimp and Mornay Sauce

Jumbo Shrimp Scampi - \$21

Grilled Jumbo Shrimp Served Over Rice Pilaf



Pistachio Crusted Salmon



Grilled Swordfish

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Availability and Pricing*

Lobster Tail Dinner - \$39

Steamed Lobster Tail Served with Drawn Butter

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Pasta Selections

Excludes Side Dishes

Meat and Cheese Lasagna - \$15

Layers of Pasta Topped with Meat and Three Cheeses

Vegetable Lasagna - \$15

Layers of Pasta Topped with Three Cheeses, Spinach, Tomato, Onion, Mushrooms and Creamy Sauce

Chicken Parmesan - \$16

Lightly Breaded Chicken Breast Served Over Fettuccini and Marinara Topped with Provolone and Parmesan Cheeses

Veal Parmesan - \$22

Lightly Breaded Veal Served Over Fettuccini and Mariana Topped with Provolone and Parmesan Cheeses

Chicken Fettuccini Alfredo with Peppers & Basil - \$16

Tender Grilled Chicken Breast Over Fettuccini, Homemade Alfredo

Angel Hair Primavera - \$15

Sauteed Vegetables Tossed in Angel Hair Pasta and White Wine and Olive Oil

Shrimp & Pesto Angel Hair - \$19

Sauteed Jumbo Shrimp Over Angel Hair and Creamy Pesto, Topped with Tomato and Parmesan

Ravioli Florentine - \$16

Spinach and Ricotta Cheese Ravioli Topped with Alfredo, Diced Tomatoes and Sauteed Mushrooms



Meat and Cheese Lasagna



Chicken Fettuccini Alfredo with Peppers and Basil

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DINNER PLATED SIDE SELECTIONS

Garlic Smashed Redskins

Red Russets in Garlic Butter

Roasted Red Russets in Rosemary Oil

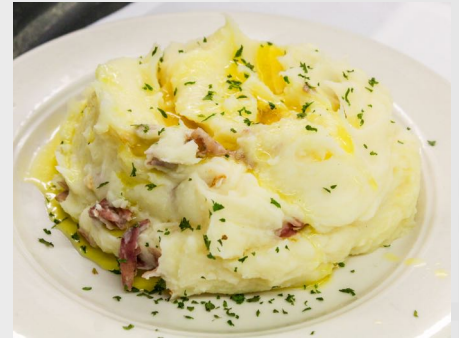
Scalloped Potatoes with Ham

Mushroom Risotto

Baked Potato

Smoked Gouda Hash Brown au Gratin

Rice Pilaf with Roasted Tomato and Mushrooms



Garlic Smashed Redskins

DINNER PLATED VEGETABLE SELECTIONS

Herb Butter Corn

Zucchini and Summer Squash

Green Bean Almondine

Honey Glazed Carrots

California Medley

Sicilian Medley

Butter Asparagus - \$2/person



Green Bean Almondine

DINNER PLATED SALAD SELECTIONS

Mixed Green

Field Greens with Golden Raisins

Caesar

Roadhouse (Family Style)

Spinach with Honey Bacon Dressing



Spinach Salad

Please Select One Side, One Salad and Vegetable

Pasta Selections does not include side and vegetable.

DINNER PLATED DESSERT SELECTIONS

Sweet Bread Pudding - \$3

Raspberry Layer Cake - \$4

New York Style Cheesecake - \$4

Tuxedo Layer Cake - \$4

Lemon Layer Cake - \$4

Triple Chocolate Layer Cake - \$4

Flavored Mousse - \$4

(Chocolate, Lemon or Strawberry)

Chocolate Brownie Ala Mode - \$5

Brown Butter Cake Ala Mode - \$6

Creme Brulee - \$6

Creme Brulee Cheesecake *(Gluten Free)* - \$7



Raspberry Layer Cake

ADDITIONAL CHARGES/SERVICES

Bar Setup Fee *(On-Premise Only)* - \$50

Bartender Service *(Off-Premise Only)* - \$30/hour *(Minimum of 2 Hours)*

Delivery Fee - \$50

Dance Floor *(On-Premise Only)* - \$100

House Centerpieces *(On-Premise Only)* - \$4/table

ADDITIONAL SERVICES

Linen Napkin Rental

Linen Tablecloth Rental

Cake Cutting Service

Backdrop Rental

Projector Rental *(On-Premise Only)*

