

DINNER SELECTIONS

Plated Dinner Entrées include your Choice of Soup or Salad,
Chef's Selection of Fresh Vegetables, Rice or Potato,
Assorted Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Iced Tea, Water and your choice of Dessert

SALADS

House Salad

Crisp Romaine and Iceberg Lettuce,
Carrots, Radishes, Cucumbers, Tomatoes
with Ranch Dressing or Italian Dressing

Classic Caesar Salad

Crisp Romaine Lettuce, Home Made
Croutons, Caesar Dressing and Parmesan Cheese

Steak House Romaine

Romaine wedge served with Sliced
Beefsteak Tomatoes. Topped with Diced
Bacon and Thin Sliced Red Onions

DESSERTS

Caramel Apple Pie
Cheesecake with Strawberry Sauce
Chocolate Cake
Tiramisu
Carrot Cake

A \$25.00 server fee applies when less than 20 guests are guaranteed

Prices subject to 19% service charge and state sales tax



DINNER SELECTIONS

Plated Dinner Entrées include your Choice of Soup or Salad, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water and your choice of Dessert

CHICKEN PICCATA

Cutlets quickly sautéed, tender and juicy
Served with a Lemon Butter Sauce
\$31.00

CHICKEN MARSALA

Breast of Chicken Sautéed with Mushrooms,
Deglazed with Marsala Wine and Demi
Glaze
\$31.00

CHICKEN MILAN

Chicken Breast lightly breaded with Panko
and Parmesan Cheese, pan fried and served
with Lemon Butter Sauce
\$31.00

CHICKEN FORESTIERE

Sautéed Boneless Breast served with a Rich
Red Wine Sauce and Forest Mushrooms
\$31.00

SALMON RIVA

Sautéed Salmon with Artichoke, Tomato
and Basil Butter Sauce
\$33.00

IDAHO TROUT ALMANDINE

Sautéed Trout served with Almond
Butter Sauce
\$35.00

HERB CRUSTED AND SLOW ROASTED PRIME RIB OF BEEF

Served with Au Jus
\$36.00

NEW YORK STEAK

12 oz. Char-Grilled
\$36.00

FILET MIGNON

8 oz. Center Cut Char-Grilled and
Served with a Red Wine Sauce
\$38.00

GRILLED TOURNEDOS OF BEEF

Served with a Peppered Brandy
Mushroom Sauce
\$38.00

A \$25.00 server fee applies when less than 20 guests are guaranteed

Prices subject to 19% service charge and state sales tax



DINNER SELECTIONS

Combination Entrées

Plated Dinner Entrées include your Choice of Soup or Salad,
Chef's Selection of Fresh Vegetables, Rice or Potato,
Assorted Rolls, butter, Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Iced Tea, Water and your choice of Dessert

CHICKEN BREAST AND SALMON FILET

Semi-Boneless Breast and Salmon both grilled and served with
Madeira Sauce

\$38.00

FILET MIGNON AND CHICKEN

Grilled 4 oz. Beef Filet with a Chicken Breast,
served with Forestiere Demi Sauce

\$44.00

GRILLED FILET MIGNON AND MARINATED GRILLED SHRIMP

Finest Beef and Marinated Shrimp Char-Grilled and served with
Red Wine and Beurre Blanc Sauces.

\$48.00

6 OZ. FILET MIGNON AND LOBSTER

Char-grilled Filet of Beef with a broiled Lobster Tail,
Drawn Butter and Peppercorn Sauce

\$55.00

A \$25.00 server fee applies when less than 20 guests are guaranteed

Prices subject to 19% service charge and state sales tax

