



DINNER FAVORITES

POULTRY

Cornish Game Hens	\$17.95
An oven roasted half hen, served with a herb butter stuffing that melts in your mouth.	
* Chicken Marsala	\$17.95
Chicken Breast Strips are sauteed in butter and garlic with fresh tomatoes and mushrooms, and Marsala wine is added to make a soft flavorful wine sauce. Chicken Marsala is then spooned over fettuccine.	
Chicken Cordon-Bleu	\$19.50
Chicken breast stuffed with Ham and Swiss Cheese, served over a Rice Pilaf or oven roasted baby reds.	
Chicken Kiev	\$18.95
Boneless chicken breast with a herb butter, then breaded and baked. Served with a side of wild rice blend or oven roasted baby reds.	
Chicken Divine	\$19.50
Boneless 6 ounce chicken breast wrapped in bacon and baked on a slice of dried beef. Served over a long grain and wild rice blend and topped with a rich mushroom, sour cream sauce.	
Chicken Oscar	\$22.95
Sauteed boneless chicken breast, topped with crab meat, steamed asparagus and Bearnaise sauce. Served over rice pilaf.	

BEEF

Top round Sirloin	\$19.95
Choice top round roast beef is slow roasted, sliced and served with a tomato & garlic sauce.	
Filet Mignon	\$23.95
8 ounce filet wrapped in bacon and broiled to medium rare, topped with sauteed mushrooms and onions. Served with a beef au jus.	
Slow roasted Tenderloin	\$23.95
Whole tenderloins slow roasted and sliced. Medallions are then served over a wild rice pilaf and served with a rich mushroom wine sauce.	
Prime Rib of Beef	\$25.95
Top choice prime rib, seasoned and slow roasted. Served Au Jus, 10-12oz.	
T-Bone	\$27.95
Top choice Black Angus 16oz. T-bone broiled and served with sauteed mushrooms and onions.	

SEAFOOD

Grilled Salmon steak	\$18.95
8oz salmon steak is grilled and topped with a lemon Cilantro or mango Salsa.	
Seared Tuna Steak	\$18.95
6oz. Tuna Steak is poached in a water and white wine bath with lemon. Then broiled lightly, tuna is served with caramelized onions and tomatoes. Served over a bed of spicy dirty rice.	
Mandarin Shrimp & Vegetables	\$21.95
A mix of broccoli, red pepper, yellow pepper, green onions and shrimp cooked over an open flame and marinated with garlic, orange marmalade and soy sauce, then served over a bed of rice.	
Cajun Pan Fried Swordfish	\$20.95
Cajun seasoning is liberally spread on the swordfish and pan fried in a heavy skillet, served with lemon and lime wedges.	



PORK

- Baked Ham with a champagne sauce** **\$19.50**
 Boneless natural ham, baked and basted with a brown sugar, champagne, honey and pineapple marinade.
- Plum sauce - Glazed Pork Roast** **\$18.95**
 Top choice sirloin pork roast is slow cooked and basted with a tangy plum sauce.
- Balsamic Roasted Pork Loin** **\$19.50**
 One of the tastiest and tender pork loin ever made. Marinaded overnight and slow roasted. Sliced into 1/2 inch medallions and served with a rich au jus gravy.
- Apple Walnut stuffed pork loin** **\$19.95**
 Homemade stuffing consisting of cinnamon, walnuts, breading and fresh apples are filled into a seasoned pork loin, baked to perfection and served with a pork au jus on top of a wild rice pilaf.

PASTA & VEGETARIAN

- * Enchanted Broccoli** **\$14.95**
 Fresh Broccoli, tofu and assorted vegetables are sauteed in a spicy peanut sauce and served over fettuccine or a wild and brown rice blend
- Meat Lasagna** **\$15.95**
 Sausage, mozzarella cheese, eggs, sauce, parmesan and ricotta cheese is baked between layers of fresh pasta and homemade sauce. Topped off with shaved Parmesan cheese.
- Vegetable Lasagna** **\$15.95**
 Eggplant, carrots, zucchini, ricotta, mozzarella, black olives, onions and mushrooms are layered between sheets of fresh pasta and creamy homemade Alfredo sauce.
- Vegetable Stir Fry** **\$17.95**
 Assorted fresh vegetables are quick fried in a teriyaki and soy sauce combination. Served hot over white rice.
- Pasta Primavera** **\$16.95**
 Fresh slices of red pepper, onions, mushrooms, yellow pepper, black olives and zucchini sauteed in a garlic butter sauce, served on egg Fettuccine and topped with Parmesan cheese.
- * Pasta with Meatballs & Italian Sausage** **\$12.95**
 Pasta is cooked and served with our homemade tomato sauce and meatballs. Meatballs are homemade with seasoned ground beef and slow simmered in tomato sauce to bring out its full flavor. Served with Italian bread, butter and garlic toast.

**COMPLEMENTS: Each dinner comes with:
 A deluxe dinner salad with a dressing choice.
 Fresh bakery rolls with butter.
 Chef's choice of always fresh vegetables and potato or rice if not included.**