

# DINNER ENTREE

## *Appetizers*

(choice of one)

Soup de Jour

Homemade french onion Soup

Garden Salad

## *Vegetables*

(choice of one)

Green Beans

Glazed Carrots

Fresh Broccoli Spears

Buttered Corn

## *Potatoes*

(choice of one)

Oven roasted Potatoes

Baked Potato

Mashed Potato

Baked Stuffed Potato

Rice Pilaf

Wild Rice

## Beef

Roast Prime Rib of Beef, Slowly Roasted with fine herbs & served with Au Jus. \$18.95

Roast Top Round of Beef, topped with Bordelaise sauce .. \$17.95

Charbroiled New York Strip .. \$19.95

Veal Cutlet Parmigiana served with Pasta .. \$18.95

## Pork

Pork Osso Bucca .. \$17.95

Roast Loin of Pork with Dressing .. \$16.95

Baked Ham with Fruit Glaze .. \$16.95

## Poultry

Chicken Cordon Bleu, topped with a mushroom sauce .. \$17.95

Roast Young Turkey Breast with Chefs Dressing .. \$16.95

Chicken Parmigiana served with Pasta .. \$17.95

Chicken Marsala. Boneless Breast of Chicken Sauteed in a Mushroom Marsala Wine  
Sauce ..... \$17.95

## From the Sea

Baked Filet of Sole with Seafood Stuffing and a Morney Sauce .. \$18.95

Broiled Filet of Salmon topped with a Dill & White Cream Sauce .. \$18.95

Broiled Scrod with a Lemon Butter Sauce .. \$16.95

Stuffed Jumbo Shrimp baked with a Seafood Stuffing on a bed of Rice Pilaf .. \$20.95

Surf & Turf. Slow Roasted Prime Rib and Stuffed Jumbo Shrimp .. \$25.95

## Vegetarian

Pasta Primavera Tossed with Fresh Vegetables & your choice of Alfredo Sauce, Marinara  
Sauce or Olive Oil & Garlic. \$15.95

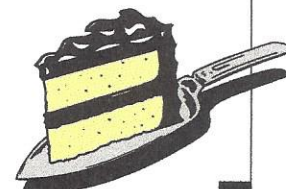
## DESSERTS

Strawberry Shortcake

Chocolate Cake

Peanut Butter Pie

Cheesecake plain or with Strawberries



SURF  
&  
TURF