



PLATED DINNER MENUS

Vegetarian entrees are available with all plated dinners upon request.

Garlic Crusted Prime Rib of Beef \$27.95 per person
Caesar Salad with Herbed Croutons
Creamy Caesar Dressing
Hearty Cut Prime Rib of Beef
Natural Au Jus
Light Horseradish Cream
Chef's Selected Seasonal Vegetable
Dauphinoise Potatoes
Caramel Granny Apple Pie

New York Strip Steak \$22.95 per person
Wedge Salad
Bleu Cheese Dressing
Grilled 12 oz New York Strip Steak
Caramelized Merlot Mushrooms
Chef's Selected Seasonal Vegetable
Baked Potato Mashers
NY Style Cheesecake with Seasonal Fruit Topping

Traditional Chicken Oscar \$22.95 per person
Crisp Hearts of Romaine
Grape Tomato Vinaigrette
Roasted Chicken, Lump Crab, and Asparagus
Hollandaise Sauce
Chef's Selected Seasonal Vegetable
Mushroom Risotto
Carrot Cake
Gingered Carrot Sauce Drizzle

Dijon Rack of Lamb \$31.95 per person
Baby Spinach Salad
Creamy Garlic Dressing
Dijon and Herb Crusted Lamb
Chablis Demi Glace
Chef's Selected Seasonal Vegetable
Roasted Pepper Mashed Potatoes
Trio of Petite Pastries

Brook Trout with Maitre D' Sauce..... \$26.95 per person
Mixed Field Green
Chef's Selected Dressing
Trout Seared in Scampi Butter
Chef's Selected Seasonal Vegetables
Roasted Garlic Risotto
Orchard Fresh Peach Cobbler with Vanilla Crème

Pork Loin Chop \$24.95 per person
Tossed Seasonal Greens
Chef's Homemade Vinaigrette
Grilled Pork Loin Chop
Apple Brandy Demi Glace
Caraway Seasoned Red and Green Cabbage
Red Skin Potato Galette
Southern Pecan Pie with Bourbon Chocolate Sauce

Prices do not include 9% sales tax and 18% gratuity fee