



Dinner Entrees and Buffets

All Dinner Entrees are served with a mixed green or Caesar salad, vegetable du jour (unless otherwise listed) dinner rolls with butter, a choice from the Dessert menu.

Dinner Entrees are served with one choice of - coffee, ice tea, fruit punch or lemonade

All Entrees may be served in a buffet style dinner.

Buffets are served with a mixed green salad, and your choice of two of the side dishes listed below, dinner rolls with butter, a choice from the Dessert menu.

Buffets are served with one choice of - coffee, ice tea, fruit punch or lemonade.

Pasta Buffet does not include additional side items.

Extra side dishes may be added at a cost of \$3.00 per person, per side.

*These meats selections may be carved on the buffet line for a charge of \$125.00 per line.

Mixed Green Salad - Classic Caesar Salad - Yellow Potato Salad – Pasta Salad
Coleslaw – Fresh Fruit - Vegetable du Jour – Traditional Sage Stuffing – Potato Chips
Mashed Potatoes – Au Gratin Potatoes – Wild Rice Pilaf – Roasted Squash (seasonal)

Prime Rib*	\$27.95
<i>Perfectly seasoned and roasted full prime rib of beef. Served with creamy horseradish sauce and au jus. Recommended wine pairings – Zinfandel, Cabernet, Merlot and Carmenerre.</i>	
Oven Roasted Turkey Breast*	\$23.95
<i>A perfectly cooked turkey breast flavored with thyme and sage, basted with sweet cream butter and white wine served with pan gravy. Recommended wine pairings – Chardonnay, Viognier, Semillon, and Sancerre.</i>	
Red Wine Braised Beef	\$21.95
<i>Tender beef braised in a hearty savory sauce with pearl onions. Served over egg noodles. Recommended wine pairings – Pinot Noir, Merlot, and Cabernet.</i>	
Citrus Roasted Pork Loin	\$24.95
<i>A whole pork loin marinated in a combination of blood orange, meyer lemon and key lime juice with hint of sweet basil and thyme roasted until tender and juicy. Recommended wine pairings – Sauvignon Blanc, Sancerre, and Pinot Grigio</i>	
Herb Roasted Chicken	\$21.95
<i>Boneless chicken breasts marinated over night in our delicious herb mixture then roasted until juicy. Recommended wine pairings – Chardonnay</i>	



Fried Chicken	\$19.95
<i>A mixture of juicy white and dark meat pieces perfectly seasoned, double breaded and fried golden brown.</i>	
<i>Recommended wine pairings – Chardonnay, Reisling and Viognier</i>	
Roasted Glazed Ham*	\$21.95
<i>Thick, tender, juicy slices of ham roasted in a honey and brown sugar glaze.</i>	
<i>Recommended wine pairings – Chardonnay, and Riesling.</i>	
Meatloaf	\$20.95
<i>Traditional meatloaf perfectly seasoned. Served with tomato-brown sugar gravy.</i>	
<i>Recommended wine pairings – Claret, Cabernet and Pinot Noir.</i>	
Citrus Marinated Grilled Salmon	\$26.95
<i>Farm raised Atlantic Salmon marinated in a combination of blood orange, meyer lemon and key lime juice with hint of sweet basil and thyme then perfectly grilled.</i>	
<i>Recommended wine pairings – Pinot Grigio, and Sauvignon Blanc</i>	
Roast New York Strip*	\$23.95
<i>A whole black angus strip loin seasoned and roasted to perfection.</i>	
<i>Served with creamy horseradish sauce and au jus.</i>	
<i>Recommended wine pairings – Cabernet, Merlot, Malbec and Pinot Noir</i>	
Roast Beef Bordelaise	\$21.95
<i>Sliced Roast Beef served with Mushrooms Bordelaise.</i>	
<i>Recommended wine pairings – Zinfandel, Cabernet, and Merlot.</i>	
8oz Filet Mignon	\$32.95
<i>Perfectly seasoned and grilled to medium, served with mashed potatoes.</i>	
<i>Recommended wine pairings – Cabernet, and Merlot, and Malbec.</i>	
8oz Rock Lobster Tail	Market
<i>Sweet and tender roasted and fluffed on the shell.</i>	
<i>Served with wild rice pilaf, drawn butter and lemon wedges.</i>	
<i>Recommended wine pairings – Pinot Grigio, Sauvignon Blanc, and Chardonnay.</i>	
Surf and Turf	Market
<i>A 6oz filet mignon grilled to perfection and a 6oz rock lobster tail roasted</i>	
<i>Served with a twice-baked potato, drawn butter and lemon wedges.</i>	
<i>Recommended wine pairings – Pinot Grigio, Sauvignon Blanc, and Chardonnay.</i>	
12oz New York Strip	\$28.95
<i>Served with a loaded baked potato.</i>	
<i>Recommended wine pairings – Cabernet, Merlot and Zinfandel.</i>	



- Crab Stuffed Shrimp** **\$25.95**
5 Large butterflied shrimp stuffed with a crab and cheese stuffing flavored with garlic and fresh herbs, topped with a lemon butter sauce. Served with wild rice pilaf. Recommended wine pairings – Pinot Grigio, Sauvignon Blanc, and Chardonnay.
- Chicken Kiev** **\$24.95**
Breaded chicken breasts stuffed with herb butter. Served with wild rice pilaf. Recommended wine pairings – Chardonnay and Semillon.
- White Wine Braised Halibut** **\$26.95**
Sweet halibut filets braised in a mixture of white wine, lemon, garlic and fresh herbs, served with a lemon beurre blanc. Served with rice flavored with butter and garlic and roasted spring vegetables. Recommended wine pairings – Pinot Grigio, Sauvignon Blanc, and Chardonnay.
- Garlic Butter Sea Scallops** **\$29.95**
6 extra large, sweet sea scallops, pan-seared in a garlic butter and lemon. Served with duchess potatoes and steamed asparagus topped with hollandaise sauce. Recommended wine pairings – Riesling, Sauvignon Blanc, and Pinot Grigio.
- Seared Ahi Tuna** **\$28.95**
A thick filet of sesame crusted Ahi tuna seared rare. Served with vegetable stir-fry, soy emulsion and wasabi on the side. Recommended wine pairings – Pinot Grigio, Sauvignon Blanc, and Chardonnay.
- Build Your Own Pasta Dinner** **\$21.95**
Let your guests top their bowls of penne pasta with their own combinations. Marinara sauce, and one choice of Alfredo or Vodka sauce, Roasted vegetables and one choice of Italian sausage, grilled chicken or garlic and lemon sautéed shrimp and parmesan cheese. Served with garlic bread, no dinner rolls. Not available for multiple item buffets. Recommended wine pairings – Chardonnay, Riesling, Chianti, and Sauvignon Blanc.

Price does not include tax or service charge