

## *Served Meals*

Served Entrees includes Two Sides Dishes, Salad,  
Freshly Baked Breads and Butter, Iced Tea, Water and Coffee Service  
(Except where noted)

## Salad Options

(Please choose one option)

### House Salad

Romaine Lettuce and Baby Field Greens with Carrot, Cherry Tomato,  
Red Onion, and New York Flatbread

### Classic Caesar

Crisp Romaine Lettuce, Shredded Parmesan Cheese,  
Garlic Croutons and Caesar Dressing

### Baby Field Greens

Baby Field Greens with Grape Tomatoes, Asparagus and Blue Cheese Crumbles

### Wedge Salad

Wedge of Iceberg lettuce with Crisy Bacon, Hard Boiled Eggs and Tomatoes Wedges

### Spinach Salad

Baby Spinach Topped with Smoked Gouda Cheese,  
Spicy Roasted Walnuts and Pickled Red Onions **contains nuts**

Please Choose Two Dressings:

Balsamic Herb Vinaigrette

Buttermilk Ranch

Hearty Blue Cheese

Tomato Bacon Dressing

Italian Dressing

## Entrée Selections

### Beef / Pork / Lamb

- Meatloaf House Recipe Meatloaf with Beef and Ground Pork with Au Jus \$15.99  
Housemade Meat Lasagna Layers of Ground Beef, Fresh Pasta, Ricotta Cheese and Tomato Sauce \$14.99  
(includes salad and one vegetable)  
Ribeye Steak with Wild Mushroom Sauce \$18.99  
Slow Roasted Pork Loin Rubbed with Rosemary and served with Roasted Shallots \$16.99  
N.Y. Strip Steak with Bearnaise Sauce \$20.99  
Seared Beef Tenderloin with Merlot Sauce Marketprice

### Chicken

- Chicken Florentine Chicken Breast Stuffed with Spinach and Mozzarella Cheese,  
Topped with Light Tomato Cream \$18.99  
Chicken Marsala Seared Chicken Breast topped with Mushroom Marsala Sauce \$16.99  
Parmesan Chicken Crispy Chicken Breast topped with Housemade Tomato Sauce and Parmesan Cheese \$16.99  
Bronzed Chicken Lightly Spicy Chicken Breast served with Tomato Coulis \$16.99  
Chicken Saltimbocca Sage Rubbed Chicken Breast wrapped in Prosciutto Ham and with Capers and Parmesan Cheese \$18.99  
Braised Chicken with Wild Mushroom Sauce \$16.99

### Vegetarian

- Housemade Vegetarian Lasagna Layers of Roasted Vegetables, Fresh Pasta and Fresh Tomato Marinara \$13.99  
(includes salad and one vegetable)  
Stuffed Portobello Mushroom with Smoked Gouda, Spinach and Mozzarella \$15.99  
Farfalle Primavera Bowtie Pasta with Asparagus, Red Peppers, Onions and Button Mushrooms in a Chardonnay Cream \$14.99  
(includes salad and one vegetable)  
Seared Tofu with Sweet Chile Glaze, Baby Corn and Scallions \$14.99 vegan  
Cheese Filled Tortellini with Banana Peppers, Spinach and Roasted Garlic Cream \$14.99  
(includes salad and one vegetable)

### Fish and Shellfish

- Crabcakes Lump Crabcakes served with Roasted Red Pepper Coulis \$18.99  
Grilled Salmon with Caramelized Shallots \$18.99  
Bronzed Redfish lightly Seasoned Fresh Snapper topped with Tomato Coulis \$19.99  
Cornmeal Crusted Walleye with Creole Remoulade \$18.99  
Jumbo Shrimp Primavera over Bowtie Pasta with Chardonnay Cream \$18.99  
(includes salad and one vegetable)

### Wild Rice Pilaf

Roasted Herb Redskin Potatoes

Saffron Risotto

Egg Noodles

Bacon and Chive Mashed Potatoes

Three Cheese Whipped Potatoes

Roasted Zucchini, Caramelized Onions and Red Peppers

Steamed Broccoli and Carrots

Roasted Mushrooms, Tomatoes and Pearl Onions

Country Style Green Beans with Pepper Bacon

Asparagus with Yellow Squash and Peppers

Green Beans with Garlic Butter