

DINNER SELECTIONS

Entrées are served with your choice of salad, starch, vegetable, assorted rolls, beverage and dessert. If you would like soup, please add an additional \$1.50 to the entrée price. You may offer your guests a choice of two entrées, however, a place card must be provided for each choice.

Baked Rigatoni	21.95
Rigatoni tossed with caramelized onions, mozzarella cheese, banana peppers and a pink sauce (with or with out Italian Sausage).	
Tilapia with Lemon Beurre Blanc	25.95
Tender white fish broiled and topped with a lemon caper butter sauce.	
Grilled, Pan Seared, or Poached Salmon	27.95
Tender Atlantic salmon, topped with a choice of cucumber dill relish, tomato cilantro salsa or pineapple and sweet pepper salsa.	
Chicken Romano	21.95
Italian herb breaded chicken breast topped with marinara and Romano cheese.	
Chicken Piccata	21.95
Grilled chicken breast, topped with a with white wine, lemon and caper sauce.	
Pan Seared Chicken	21.95
Chicken breast glazed in Cajun honey, topped with sautéed onions and peppers.	
Roasted Rosemary Pork Loin	22.95
Slow-roasted, hand sliced medallions topped with a light herbed wine sauce.	
London Broil with Port Wine Sauce	26.95
Tender slices of beef topped with a red wine demi glace with mushrooms and onions.	
Filet Mignon	30.95
An 7-ounce tenderloin of beef lightly seasoned and grilled for charbroiled flavor.	
Surf and Turf	31.95
A 5-ounce filet mignon accompanied with a Shrimp and Scallop Skewer.	



*Please add service charge plus applicable sales tax to all menu selections.
Selections are priced per person, unless otherwise noted, and subject to change.*