

Entrées

All entrées include a cup of soup du jour or a fresh tossed house salad, side dishes and choice of dessert.

Traditional Roasted Turkey

Juicy white and dark meat, served with sausage and fresh sage stuffing, homemade gravy, cranberry sauce, whipped potatoes, candied yams and vegetable du jour.

\$21.95

Vodka Ala Penne

Penne pasta tossed with fresh basil and prosciutto in a pink creamy vodka sauce with pecorino, reggiano and mozzarella cheeses.

\$21.95

Eggplant Napoleon

Eggplant medallions, breaded and layered with ricotta cheese, roasted red peppers, fresh mozzarella and marinara sauce, served with penne pasta.

\$21.95

Sautéed Shrimp Romano

Five large shrimp sautéed with fresh garlic, baby spinach, roasted red peppers and artichoke hearts, tossed with penne pasta and finished with creamy Romano sauce.

\$26.95

Cashew Encrusted Caribbean Grouper

Filet of Group crusted with crushed cashews, drizzled with scallion and basil beurre blanc and served with vegetable du jour and corn and roasted pepper risotto.

\$26.95

King Cut Black Angus Prime Rib

A Black Angus Prime Rib slow roasted to perfection served with vegetable du jour garlic mashed potatoes, a side of horseradish cream sauce and au jus.

\$27.95

Grilled 8 oz. Bacon Wrapped Filet Mignon

A Grilled 8 oz. Filet Mignon wrapped in bacon with Béarnaise sauce served with garlic mashed potatoes and vegetable du jour.

\$28.95

Surf and Turf

Grilled eight ounce filet mignon and a broiled five ounce lobster tail served with vegetable du jour and garlic mashed potatoes.

\$39.95

Grilled New Zealand Rack of Lamb

Eight Succulent chops carefully grilled complimented with a rosemary cabernet reduction sauce served with garlic mashed potatoes and vegetable du jour

\$31.95

A 20% gratuity will be added to all parties of 8 or more.