

Sample Sit Down Lunch/Dinner Menu

Assorted bread basket for table-fresh whip butter/olive oil

CHOICE OF SOUP OR SALAD

Tossed house salad-mixed greens,tomato,olives,carrots

House balsamic vinaigrette or creamy pesto

Caeser salad \$2.00 extra / person

Tomato bisque, Pasta fagiola, Cream of broccoli, Tuscany chicken and vegetable

ENTRÉE SELECTIONS (choice of 3)

CHICKEN

TUSCANY- grilled breast , sundried tomatoes, basil, mushroom, port wine sauce

MADEIRA-saute breast , assorted wild mushrooms, Madeira wine sauce

PICATTA-saute breast, lemon, butter, wine, capers

FRANCAISE-lightly battered breast, lemon,butter, wine

FISH

FILET of SALMON-broiled,roast tomato salsa, lemon beurreblanc

FILET of TILAPIA-picatta style, lemon, butter, wine, capers

CHEF'S FRESH CATCH- Market Availability

BEEF/PORK

FLAT IRON STEAK-grilled, sliced, sweet roast pepper sauce

ROAST SLICE PORK LOIN- roast garlic basil sauce

All entrées come with choice of one vegetable and one starch served family style

Broccoli with olive oil and garlic

Zucchini sauté provencale

Chef's assorted mix vegetables

Roast garlic herb potatoes

Baked ziti ala marinara

Wild rice blend

DESSERT

Special Occasion Cake

Coffee, tea, milk service

Dessert suggestion can be upgraded at an additional charge

\$35.00/person

20% gratuity added to bill plus sales tax