

Plated Dinner Entrees

*All Dinners Include House Salad with Your Choice of 2 Dressings, Warm Rolls with Butter, and Coffee.
Prices listed Per Person and Subject to Change.*

Brandied Chicken - \$22

Premium Boneless Chicken Breast Medallion w/ Mushrooms & Tomatoes finished in a Brandy Cream Sauce served on top of Bow Tie Pasta w/ Green Beans & Red Peppers Parmesan (Or make it Marsala Mushroom Sauce)

Jumbo Stuffed Chicken - \$23

Filled w/ Asparagus, Oven Roasted Tomatoes, Boursin Cheese, & Prosciutto, topped with Lemon Basil Cream & served w/ Red Pepper Wild Rice Blend, Sugar Snap Peas & Baby Corn

Dijon Encrusted Pork Loin - \$24

Center cut Boneless Pork Loin slow roasted & topped w/ a Sherry Cream sauce, served w/ Mashed Sweet Potatoes & Asparagus w/ Sweet Red Peppers

Salmon - \$26

8oz. Cajun Style Salmon w/ Michigan Cherry Chutney **OR** Oven Roasted Salmon w/ Lemon Caper Dill Sauce, served w/ Maple Bacon Brussel Sprouts, Roma Tomatoes, & Radiatore Alfredo Pasta

Pork Tomahawk Steak - \$28

12oz. French Bone-in Pork Loin marinated & grilled, drizzled in Kentucky Bourbon BBQ Sauce, & served w/ Garlic Herb Yukon Gold Potatoes & Green & Yellow Zucchini w/ Tomatoes & Parmesan.

Prime Rib of Beef - \$32

12oz cut served w/ Au Jus, Horseradish Sauce, Broccoli Crown Mornay & Garlic Smashed Red Potatoes

New York Strip Steak - \$30

Red Wine marinated & topped w/ Whisky Cream &

Mushrooms served w/ Horseradish Cheddar Smashed Potatoes, California-blend Vegetables & Lemon Hollandaise Sauce

Filet Mignon - \$32

8oz. Filet Mignon topped w/ Garlic Herb Butter & Mushrooms served w/ Baked Potato and Green Beans w/ Tomatoes & Parmesan Cheese