

SIT DOWN DINNER

BEEF SELECTIONS

New York Strip Steak (Add \$2.00)

Grilled ten ounce New York Strip Steak topped with Cabernet Mushrooms or a Roasted Garlic and Pepper Butter

Beef Tenderloin (Add \$2.00)

Six ounces of Beef, topped with choice of Roasted Garlic Pepper Butter, Béarnaise Sauce or Bordelaise Sauce

Teres Major Grilled Teres Major with Béarnaise Sauce (market price)

POULTRY SELECTIONS

Chicken Marsala

Pan Seared Boneless Chicken Breast topped with a Mushroom Marsala Wine Sauce

Chicken Piccata

Pan Seared Boneless Chicken Breast topped with a Lemon White Wine and Caper Sauce

Panko Chicken Breast

Panko Encrusted Chicken Breast topped with Spinach and Roasted Peppers with a Béchamel Sauce

VEGETARIAN SELECTIONS

Portabello Mushroom

A Large Baked Portabello Mushroom stuffed with seared Greens, Roasted Peppers, and Asiago Cheese, served over Linguini with a Tomato Basil Sauce

Vodka Pasta

Rigatoni Pasta tossed with seared Artichoke Hearts, Roasted Peppers and a Vodka Cream Sauce

Polenta

Soft Polenta topped with seasonal Vegetables and finished with Caramelized Onions and a Balsamic Glaze

Pesto Pasta

Rigatoni Pasta tossed with seasonal vegetables in a Pesto Cream Sauce

SEAFOOD SELECTIONS

Pan Seared Salmon

Pan seared Salmon fillet topped with your choice of Garlic White Wine Sauce or a Dill Beurre Blanc

Sesame Salmon

Sesame encrusted Salmon Fillet topped with a Soy Ginger Sauce

Mahi Mahi (Market Price)

Baked Mahi Mahi Fillet topped with a Sundried Tomato and Caper Salad

Sesame Ahi Tuna

Sesame crusted Ahi Tuna with Lo-mein Noodles, Asian Vegetables and an unagi sauce

Baked Cod

Parker House Encrusted Cod with Dill Beurre Blanc



SALAD SELECTIONS

Signature House

Wild Greens served with Mandarin oranges, and our Balsamic Vinaigrette

Classic Caesar (Upgrade \$1.00)

Romaine Lettuce tossed with Croutons and our Caesar Dressing

Garden Salad (Upgrade \$1.00)

Wildgreens, tomatoes, cucumbers and onions with our Balsamic Vinaigrette

All entrees are served with choice of salad, starch and vegetable and accompanied by our Famous Popovers, coffee and tea.

ALTERNATIVE SELECTIONS

Rack of Lamb (Market Price) with Herb Garlic Sauce

Veal Parmesan

Tender Veal Cutlet, served over Linguini with a Tomato Basil Sauce and melted Asiago cheese

Pork Loin

Roasted Pork Loin topped with an apple curry glaze

Bacon Wrapped Pork Loin with a Roasted Tomato Garlic Gravy

Roasted Pork Loin

with a Peppercorn Cream Sauce

SIDES

Please select one starch and one vegetable to accompany your entrée choices

Starch Choices

Garlic Mashed Potatoes

Chantilly Potatoes

Garlic Herb Roasted Potatoes

Country Potatoes

Brown Rice

Wild Mushroom Risotto

Rice Pilaf

Vegetable Choices

Sauteed Zucchini, Squash and Carrots

Green Beans Almondine

Asparagus (seasonal)

Grilled Seasonal Vegetables

Sugar Snap Peas (Seasonal)

Steamed Broccoli

Option #1 - \$40.00

Please choose 3 Entrees

Option #2 - \$45.00

*Cheese and Crackers,
and Vegetable Crudities
Please choose 3 Entrees*

Option #3 - \$50.00

*Cheese and Crackers,
Vegetable Crudities
Please choose 3 passed
hors d'oeuvres from menu
Please choose 3 Entrees*

Price does not include 25% Administrative fee and NYS sales tax.

Prices are subject to change

We are always open to special requests.