

# DINNER Served 5 - 8

## Starters

**Chilled Asparagus Spears**  
Served with Crumbled Goat Cheese and Pine Nuts.  
Finished with a Roasted Shallot Vinaigrette  
\$11

**Crab Stuffed Mushrooms**  
Large Mushrooms Caps with Crab Stuffing, Topped with  
Garlic Butter and Smoked Bacon  
\$13

**Traditional Potato Latkes**  
Freshly Made, Pan Fried, Served with Sour Cream and  
Apple Sauce  
\$10

**Spicy Grilled Shrimp Cocktail**  
Warm, Seasoned, Grilled Shrimp Served with a Chilled  
Cocktail Sauce  
\$13

**French Onion, Au Gratin**  
Caramelized Onions Swimming in a Rich Beef Broth, Encrusted with Provolone and Swiss ... Crock \$7  
CHEF'S DAILY SOUP ... Cup \$4 Crock \$6

## Entrées

**All Dinners Are Served With a Cup of Soup or House Salad**

**New England Style Baked Cod \***  
Topped with Seasoned Bread Crumbs served with a  
Traditional French Remoulade Sauce; Fresh Mashed  
Potato, Vegetable  
\$23

**Macadamian Encrusted Mahi Mahi \***  
Ground Macadamian Nuts over Baked Mahi Mahi, Topped  
with a Sherry Sabayon Cream served with Fresh Mashed  
Potato and Vegetable  
\$27

✓ **Classic Grilled Fish \***  
Choose between either Grilled Salmon or Mahi Mahi,  
Served with Dill Butter, Fresh Mash Potato and Vegetables  
\$25

✓ **Salmon with Pink Peppercorn Sauce**  
Grilled Salmon Finished with a Pink Peppercorn Sauce,  
Fresh Mashed Potato and Vegetable  
\$26

✓ **Steak Diane \***  
Sautéed Medallions of Beef Tenderloin with a White Wine  
Shallot Sauce and a Touch of Dijon Mustard; Fresh Mashed  
Potato and Vegetable  
\$33

✓ **Steak Au Poivre \***  
Sautéed Medallions of Beef Tenderloin encrusted with  
Cracked Black Peppercorn in a Rich Brandy Sauce; Fresh  
Mashed Potato and Vegetable  
\$33

✓ **Mixed Grill \***  
A 3oz Medallion of Beef Tenderloin, Pillard of Chicken  
and Grilled Shrimp served with a Roasted Shallot Aioli;  
Fresh Mashed Potato and Vegetable  
\$29

✓ **Top Sirloin, Bleu Cheese and Bacon \***  
Grilled USDA Choice 8 oz Top Sirloin topped with  
softened Bleu Cheese & Chopped Bacon; Fresh Mashed  
Potato; Vegetable  
\$24

✓ **New York Strip \***  
An 11 oz USDA Choice, smothered in Caramelized Onions  
and Grilled Mushrooms; Vegetable and Fresh Mashed  
Potato  
\$29

✓ **Pork and Braised Sauerkraut**  
A Marinated, Grilled Boneless Double Cut Pork Chop with  
Stone Ground Mustard Sauce, German Style Sauerkraut;  
Potato Pancake and Applesauce  
\$22

✓ **Pork with Bacon & Bourbon Sauce \***  
A Boneless, Double Cut Pork Chop, Smothered in  
Caramelized Onions, Chopped Bacon and Bourbon Sauce;  
Fresh Mashed Potato and Vegetable  
\$22

**Chicken Dijonnaise**  
Marinated, Grilled, Boneless Breast of Chicken; a White  
Wine Shallot Sauce and a Touch of Dijon Mustard; Fresh  
Mashed Potato and Daily Vegetable  
\$21

**Forest Mushroom Risotto**  
Additional Time is Needed for Preparation. Arborio Rice;  
Mushrooms; Shredded Lacatelli Parmesan and Pesto (No  
Nuts). Please Let Us Know If a Vegetarian Version is  
Desired.  
\$18

**Roasted Polenta Cake**  
Topped with Grilled Mushrooms, Caramelized Onions,  
Roasted Red Peppers, Provolone Cheese in a bed of  
Marinara Sauce. Served with Chef's Vegetables.  
\$17

**ADD SHRIMP \$6**

**ADD CHICKEN \$4**

✓ Consuming Raw, undercooked Meats, Poultry, Seafood, Eggs May Increase Your Risk of Food Bourne Illness. Fees will apply for bringing your own dessert/wine. A \$10 charge will apply for split dinners.