



# Dinner Entrees

Choice of two selections with pre-order and color coded place cards required.  
All dinners include garden salad, potato, vegetable, rolls and butter, beverage.

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| <b>Whiskey Marinated Sirloin*</b> .....  | \$19.95          |
| <i>8 oz. butter tender sirloin marinated in secret whiskey sauce served with sautéed mushrooms.</i>  |                  |
| <b>Filet Mignon 8 oz.*</b> .....   | \$21.95          |
| <i>A house specialty... served with sautéed mushrooms.</i>   |                  |
| <b>Prime Rib</b> .....   | 12 oz. - \$19.95 |
| <i>Boneless, tender, delicious prime served with natural juices.</i>   |                  |
|  | 16 oz. - \$24.95 |
| <b>Chicken Ala Klemmer</b> .....   | \$19.95          |
| <i>Boneless chicken breast topped with a mushroom béchamel and garnished with shrimp with long grain wild rice.<br/>Served over asparagus instead of vegetable choice.</i> |                  |
| <b>Chicken Chardonnay</b> .....  | \$18.95          |
| <i>Boneless breast of chicken in a lightly roasted tomato chardonnay cream sauce served over pasta.</i>  |                  |
| <b>Parmesan Dijon Chicken</b> .....  | \$17.95          |
| <i>Boneless chicken breast enveloped in a parmesan Dijon crust with tarragon cream sauce.</i>  |                  |
| <b>Land and Sea</b> .....  | \$24.95          |
| <i>Butter tender filet served with New England style shrimp.</i>   |                  |
| <b>Pork Porterhouse</b> .....  | 16 oz. - \$19.95 |
| <i>Porterhouse cut herbed pork cooked to perfection with pan jus.</i>  |                  |
| <b>Sliced Pork Loin</b> .....  | \$18.95          |
| <i>The other white meat. Sliced pork loin drizzled with an apple cider sauce.</i>  |                  |
| <b>Sautéed Shrimp</b> .....  | \$18.95          |
| <i>New England style shrimp sautéed to perfection served over jasmine rice.</i>  |                  |
| <b>Lemon Dill Haddock</b> .....  | \$17.95          |
| <i>Tender haddock filets with lemon dill butter sauce.</i>   |                  |
| <b>Salmon Filet</b> .....  | \$19.95          |
| <i>Moist Norwegian salmon topped with a traditional béarnaise sauce.</i>   |                  |
| <b>Pasta Primavera</b> .....   | \$15.95          |
| <i>Pasta blended with sautéed vegetables in a savory garlic and herb sauce.</i>  |                  |
| <i>Add Chicken</i> .....   | \$2.50           |
| <i>Add Shrimp</i> .....  | \$4.00           |
| <b>Portabella Ravioli</b> .....  | \$17.95          |
| <i>Ravioli stuffed with portabella mushrooms and covered with a masala gorgonzola cream sauce.</i>   |                  |
| <i>Add Sliced Tenderloin</i> .....   | \$4.00           |

\* All meats prepared medium.

All dinners subject to 18% service charge and 6.1% tax.  
Custom created menu selections and packages can be made upon request.