

Dinner Menu

All entrees include choice of salad, two side items and homemade rolls with butter.
Additional Entrees may be prepared at \$3.00 per person.

Pork Wellington \$16

Tenderloin of pork, layered with boursin cheese, baked to perfection in a crisp phyllo crust. Served with an apple sage sauce.

Chicken Pomodora \$14

Tender chicken breasts smothered in a cream and tomato sauce, laced with vodka.

Baked Ham \$14

Citrus baked ham, served with plum chutney.

Chicken Lasagna Florentine \$15

Layers of chicken, spinach, mushrooms and a homemade herbed cheese sauce.

Beef Stroganoff \$15

Loads of tender beef strips, mushrooms, and onions served in pastry shells.

Chicken and Ham Rolls a la Swiss \$14

Chicken and ham rolled together, lightly breaded and served with a white sauce.

Grill Plate \$18

Grilled slices of beef and pork tenderloin, served with homemade gravy and barbeque sauce.

Manicotti and Meatballs \$14

Homemade crepes filled with ricotta and parmesan cheeses, smothered in homemade marinara and meatballs.

Stuffed Alfredo Chicken \$15

Tenderized breasts of chicken wrapped around bundles of sausage, spinach and ricotta cheese. Baked in a creamy alfredo sauce and topped off with roma tomatoes.

Sour Cream Chicken Enchiladas \$14

Tender white meat and three types of cheese, wrapped in a warm tortilla, covered with mild or hot enchilada sauce. Very hearty and just the right amount of spice! This entrée includes Spanish rice and nacho bar in place of the dinner salad and roll.

Chicken Elegant \$16

A chicken breast topped with garlic and herb cheese and wrapped in filo. Served with a champagne shallot sauce.

Stuffed Pork Loin \$15

Tender pork stuffed with garlic, rosemary, apricots and cranberries. Served with a port reduction.