

ENTREES

PRICED PER PERSON

Italian sausage peppers and onions in a light tomato basil sauce

5.00

Rosemary spice rubbed pork loin

6.00

Chicken Marsala—Fresh mushrooms in a marsala wine sauce

7.00

Chicken Picatta—Lemon and capers in a white wine demi-glaze

7.00

Beef Stroganoff—Tenderloin tips with mushrooms, shallots
and a brandy demi-glaze

7.00

Chicken Alfresco —Artichokes, tomatoes, red onion, garlic,
capers, lemon and herbs in a white wine sauce

7.00

Beef Bourgogne—Beef tenderloin tips with mushrooms,
smoked bacon, and roasted vegetables

7.00

Chicken Florentine—Spinach, mushrooms, roasted red peppers
and pine nuts in a sherry cream sauce

7.00

Chicken Parmesan—Lightly breaded breast of chicken topped
with a garlic rosa sauce, mozzarella & parmesan cheese

7.00

Roasted filet of salmon with ratatouille and herb oil

8.00

Grilled salmon with honey-lime glaze and fresh cracked pepper

8.00

Herb crusted beef tenderloin with a brandy demi-glaze

18.50