

Hot Plated Dinners

~ Seafood Selections ~

Shrimp & Scallop Kebobs over Rice
Stuffed Jumbo Shrimp with Crabmeat or Florentine Stuffing
Oven Baked Tilapia with Lemon Butter Sauce
Baked Stuffed Tilapia with Crabmeat or Florentine Stuffing
Baked Atlantic Salmon with Dill Sauce
Broiled Mahi Mahi with your Choice of Sauce
Chilean Sea Bass (Market Price)

~ Chicken & Pork Selections ~

Traditional Chicken Marsala
Chicken Piccata
Chicken Oscar
Chicken Saltimbocca
Chicken Parmesan
Chicken & Crab Mornay
Tuscan Style Chicken with Tomato & Smoked Mozzarella
Chicken Breast Supreme with Mushroom Sauce
Stuffed Chicken Florentine
Wild Rice Stuffed Chicken Breast
Chicken Cordon Bleu
Stuffed Chicken Breast with Seasoned Country Dressing
Herb Roasted Pork Loin
Caribbean Spiced Pork

~ Beef & Lamb Selections ~

Beef Burgundy with Mushrooms
Beef Wellington
Roast Prime Rib Of Beef
New York Steak
Filet Mignon 8 oz. (Market Price)
New Zealand Rack Of Lamb

All Hot Plated Dinners are served with Salad Maison with Choice of Two Dressings,
Fresh Baked Rolls and Sweet Butter, Chef's Expert Selection of Fresh Seasonal Vegetable,
Appropriate Starch and Dessert, Regular & Decaffeinated Coffee, Hot & Cold Tea

Choice of 1or 2 entrée's \$32.95++ per person
Each additional entrée \$1.00++ per person

~ Please add 20% service charge, plus applicable sales tax to all menu selections ~ Prices are Subject to Change ~