DINNER

Appetizer

Soup Du Jour (Cup).....$3.95 Fresh Fruit Cup..... $3.75 Shrimp Cocktail.....$8.95

Salads

Tossed Salad with House Dressing
Sliced Tomatoes & Onion Vinaigrette
Caesar Salad
Greek Salad

Vegetables

Honey Glazed Carrot
Mixed Vegetables
Peas and Mushrooms
Green Beans Almondine
Zucchini Provencale
Broccoli Hollandaise

Potatoes

Candied Sweet Potatoes
Rice Pilaf
Buttered Noodles
Au Gratin Potatoes
Whipped Potato
New Parsley Potato
Oven Browned
Baked Potato

Entrees

Crab Cakes.....$26.95
Chicken Cordon Blue, Boneless Breast Filled with Ham & Swiss Cheese, Topped with Supreme Sauce.....$20.95
Stuffed Chicken Breast.....$20.95
Roast Turkey Breast with Stuffing.....$18.95
Crab Imperial.....$25.95
Prime Ribs of Beef, Fine Aged & Slowly Roasted with Natural Au Jus.....$22.95
Choice of New York Strip Sirloin.....$23.95
Filet Mignons Broiled and Crowned with Mushroom Caps (8oz).....$29.95
Beef Tips Stroganoff (8oz).....$20.95
Baked Stuffed Flounder , Baked in Lemon Butter with Crab Imperial.....$24.95

Desserts

Fruit Pies (Apple, Cherry)
Strawberry Short Cake
Mousse (Chocolate, Strawberry)
Chocolate Cake
Ice Creams
Sherbert
Carrot Cake ($1.25 extra)
Cheese Cake ($1.25 extra)
w/ cherry or strawberry topping

All Dinners Include Rolls, Butter, Salad, Vegetable and Potato, Coffee, Decaf, Tea or Iced Tea
****All prices are subject to change and are per person, plus 6% tax; 18% service charge.***