



## **Simply Elegant Three-Course Served Dinner**

### **Soup or Salad**

*(Choice of one)*

*Traditional Garden Vegetable Soup  
Classic Caesar Salad*

*La Massaria House Salad  
Fresh Fruit Salad*

### **Entrée Selections**

*(Choice of two Entrées)*

#### ***Monkfish Francaise***

*\$29.95*

#### ***Lobster Ravioli in Seasoned Vodka Sauce***

*\$30.95*

#### ***Baked Sea Bass with Leeks, Potatoes and Balsamic Vinaigrette***

*\$35.95*

#### ***Sauteed Maryland-style Crab Cake & Boneless Chicken Breast with Lemon Butter Sauce***

*\$38.95*

#### ***Sauteed Chicken Breast with a Marsala & Mushroom Sauce***

*\$25.95*

#### ***Grilled London Broil with Balsamic Glaze and Red Onions***

*\$36.00*

#### ***Tenderloin of Beef Roulade filled with wilted Spinach and Crab***

*\$43.95*

#### ***Twin Lamb Chops with Sour Cherry, Balsamic Sauce & Mint***

*\$44.00*

#### ***Stuffed Loin of Pork with Sausage and Apples***

*\$34.95*

#### ***Surf & Turf – Peppercorned Filet Mignon & Lobster Tail with drawn butter***

*Market Price*

*All Entrées served with Chef's selection of vegetable, and starch that best compliments your entrée.  
All Entrées include dinner rolls and butter. Coffee, Decaf, Hot Tea and Iced Tea are also included.*

### **Dessert**

*(Choice of one)*

*Angel Food Cake with Fresh Berries*

*Carrot Cake with Cream Cheese Frosting*

*Chocolate Cake*

*Cinnamon Dusted Apple Dumpling with Vanilla Sauce*

*Cheesecake with Strawberry Sauce*

*Listed prices are subject to change without notice  
All prices listed are subject to state sales tax and gratuity*