



“A Cut Above” Four-Course Served Dinner

Appetizer

(Choice of one)

- Tri-color Tortellini Sauteed with Fresh Garlic, sun-dried tomatoes & fresh herbs in olive oil
Fresh Fruit Supreme ~ seasonal fresh fruits served with Kiwi & Strawberry Garnish
Soup Du Jour ~ Our Chef will be happy to suggest one for you
Crab Imperial ~ Jumbo lump crabmeat tossed in our own Imperial Sauce, baked golden brown

Salad

(Choice of one)

- House Salad ~ Tossed Greens topped with Sliced Cucumbers, Shredded carrots, Roma Tomatoes and your choice of dressings
Caesar Salad ~ Crisp Romaine leaves tossed in a Creamy House dressing with Seasoned Homemade Croutons
Spinach Salad ~ Baby spinach leaves topped with sliced red onions, plum tomatoes, chopped egg, and crumbled bacon, served with warm bacon dressing

Entrée Selections

(Choice of Two Entrées)

Monkfish Francaise	\$33.95
Lobster Ravioli in Seasoned Vodka Sauce	\$37.95
Baked Sea Bass with Leeks, Potatoes & Balsamic Vinaigrette	\$39.95
Sauteed Maryland-style Crab Cake & Boneless Chicken Breast with Lemon Butter Sauce	\$42.95
Sauteed Chicken Breast with Marsala & Mushroom Sauce	\$29.95
Grilled London Broil with Balsamic Glaze and Red Onions	\$41.50
Tenderloin of Beef Roulade filled with wilted Spinach and Crab	\$49.95
Twin Lamb Chops with Sour Cherry, Balsamic Sauce & Mint	\$49.00
Stuffed Loin of Pork with Sausage and Apples	\$41.00
Surf & Turf – Peppercorned Filet Mignon & Lobster Tail with drawn butter	Market Price

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)

- Fruits of the Forest Pie
Bananas Foster Cheesecake
Carrot Cake with Cream Cheese Frosting
Cheesecake with Strawberry Sauce
Cinnamon Dusted Apple Dumpling with Vanilla Sauce
Chocolate Mousse with Raspberry Puree

Listed prices are subject to change without notice. All prices listed are subject to state sales tax and gratuity. Room rental fees vary depending on the room of your event.