

Plated Dinner Options

All lunch selections include salad, entrée selection, Chef's suggestion of fresh seasonal vegetable, appropriate starch, warm rolls with butter, dessert, iced tea, coffee and hot tea

Filet Mignon with Tobacco Onions, Brandy Demi	\$46.00
New York Strip Steak with Steak Butter	\$44.00
Herb Crusted Pork Loin with Apple-Rosemary Sauce	\$33.00
Potato Crusted Salmon with Artichoke Cream Sauce	\$36.00
Chicken Marsala	\$34.00
Herbed Grilled Chicken Breast with Bourbon Peppercorn Sauce	\$34.00
Mushroom Stuffed Chicken Breast with Roasted Garlic Sauce	\$35.00
Slow Roasted Prime Rib, Au Jus with Creamy Horseradish	\$40.00
Grilled Bone-In Ribeye Steak, Wild Mushroom Demi	\$42.00
Seared Catfish, Stuffed with Crabmeat, Lemon Buerre Blanc	\$36.00
Roasted Top Round of Beef with Bordelaise Sauce	\$35.00

Duet Entrée Options

Grilled Tenderloin of Beef, Artichoke Crusted Salmon Port Wine Reduction-Tarragon Cream	\$49.00
Cumin Dusted Salmon with Corn Salsa, Marinated Chicken Breast Citrus Herb Sauce	\$42.00
Petite Filet Mignon with Cabernet-Demi, Garlic Grilled Shrimp	\$49.00
Pan Seared Chicken with Crab Cake Chardonnay Lobster Sauce	\$47.00

