

## Dinner Entrée Selections

Includes choice of salad, freshly baked bread, coffee, tea, milk, starch and vegetable

### Angus Beef Selections

<b>Tournedos of Beef Tenderloin</b> .....	42	
Pan-Seared Medallions of Beef Tenderloin with Sautéed Wild Mushrooms and Pinot Noir Reduction		
<b>Grilled Angus Filet of Beef</b> 6oz.....	45	
Served with Bleu Cheese Butter or Demi-Glace 8oz.....		50
<b>Herb-Grilled Flank Steak</b> .....	34	
Herb-Marinaded and Grilled Flank Steak, Thinly Sliced and served with Marinaded Roma Tomato and Rosemary Mustard		

### Pork Selections

<b>Herb-Crusted Pork Tenderloin</b> .....	32
Dijon-Marinaded Pork Tenderloin, Rolled in Herb-Infused Bread Crumbs with Balsamic Reduction	
<b>Grilled Pork Rib Chop</b> .....	32
10oz Cold-Smoked and Grilled Pork Rib Chop with House Bourbon BBQ Sauce	
<b>Slow Roasted Pork</b> .....	30
Slow Roasted Pork Shoulder, New Glarus BBQ, "Hot Slaw," Tobacco Onions	

### Veal Selections

<b>Veal Rib Eye Chop</b> .....	52
A 12oz Marinaded Veal Rib Eye Chop with Port Wine Demi Glace, Green Peppercorn and French Fried Shallots	
<b>Veal A La Oscar</b> .....	45
Medallions of Veal Sautéed and Topped with Asparagus and Crab Meat, and Capped with Hollandaise Sauce	
<b>Veal New Orleans</b> .....	45
Twin Medallions of Veal Sautéed with Shrimp Mushrooms and Onions, Seasoned with Cajun Herbs and Spices and Reduced Burgundy Wine Sauce	
<b>Veal Picatta</b> .....	45
Thinly-Pounded Cutlet of Milk-Fed Veal, Sautéed with Shallots, Capers, Lemon, White Wine and Herbs	