

# Served Dinners

## SALAD

Choice of 1

Baby field greens with red onion rings, candied pecans, mandarin oranges and raspberry vinaigrette; Spinach salad with bacon bits, red onion, sliced mushrooms, and balsamic vinaigrette; Caesar salad with house made croutons, Boston and Radicchio with toasted pine nuts and smoked tomato vinaigrette, Calamari and Heirloom Tomato Salad, Arugula Salad with Pears and local goat cheese with candied pecans

## ENTREES

Choice of 3

\*Dual plate of 6 oz Filet of Beef and 6 oz Lobster Tail \$72.00

\*Dual plate of 5 oz Filet of Beef and 4 oz Rosemary & Garlic Marinated Chicken Breast \$59.00

\*Dual Plate of Rosemary & Garlic Marinated Chicken Breast and Grilled Mahi Mahi \$59.00

\*New York Strip Steak \$60.50

\*9 oz Filet of Beef \$60.50

\*Filet of Venison Diane \$62.50

\*Chicken Forestiere \$48.95

\*Chicken La Tourelle \$47.00

\*Pan Seared Salmon Filets \$57.00

\*Oven Roasted Sea Bass with Moroccan Cous Cous \$62.00

\*Wild Mushroom Lasagna \$48.00

\*Fettuccine with Broccoli and Alfredo sauce \$34.00

\*Roasted Rib Eye Steak with madeira-shallot sauce \$60.50

\*Roasted breast of Chicken & Prawns with Jack Daniel's & whole mustard sauce \$55.00

\*Grilled Black Angus filet of beef & prawns with a Zinfandel reduction \$65.00

\*Pan Seared Salmon filets with tomato & chive beurre blanc \$59.00

\*Shrimp Scampi \$60.00

\*Filet Mignon with béarnaise or LaTourelle Steak Sauce \$60.50

\*Lobster stuffed raviolis with a ginger leek cream sauce \$57.00

\* Wild mushrooms tossed with spaghetti squash, bok choy, sun dried tomatoes and balsamic vinaigrette \$46.00

\* Grilled Veal chops with ragout of Chanterelles and Morels \$60.50

\* Penne with tomato basil cream sauce \$34.00

\*Seared Rack of Lamb with Tomato & Mint Chutney \$65.00

## STARCHES & VEGETABLES

Choice of 2

Mashed potatoes with roasted garlic; Baked Potato with sour cream; Roasted new potatoes with rosemary thyme and garlic; Broccoli with hollandaise; Asparagus with hollandaise; Medley of yellow and zucchini squash with sweet corn and red peppers; Sautéed green beans with almonds;

Risotto; Barley & Rice Pilaf

## VIENNESE STATION

May include an assortment of the following:

Mini Fudge Bundt Cakes, Caramel Apple Granny Pie, Snicker Bar Pie, Gourmet Brownies, Chocolate Lovin' Spoonful Cakes, New York Cheese cake with strawberries, Italian Crème Cake

\$7.00 per person

Rolls and Butter

Coffee, Tea, Herbal Tea, and Decaffeinated Coffee

Prices do not include applicable sales tax or gratuity.

\*Prices subject to change without notice.\*