

SERVED DINNER SELECTIONS

Dinner Selections Served with Chef's Selection of Seasonal Vegetable and Appropriate Starch, Your Choice of Appetizer and Dessert, Assorted Dinner Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

APPETIZERS/SALAD

(Choice of One)

Mixed Green Salad • Caesar Salad with Parmesan Crisp • Sliced Fresh Fruit Plate
Hearts of Romaine Salad • Vegetable Pasta Salad • Soup du Jour
Cucumber and Tomato Salad • Lettuce Wedge with Tomato

Additional Appetizers

French Onion Soup – \$5.00

Shrimp Cocktail – \$11.00

Italian Antipasto Salad – \$4.00

Lemon Sorbet – \$3.00

Caprese Salad – \$3.00

CHICKEN ENTREES

Chicken Oscar – With Crab Meat and Asparagus with a Light Bearnaise Sauce \$34.00

Chicken Forestiere – Sauteed Boneless Breast with a Red Wine Sauce and Forest Mushrooms \$32.00

Sonoma Grilled Chicken Breast – Marinated Chicken Breast Glazed with Chardonnay Citrus Sauce \$32.00

Chicken Elizabeth – Chicken Breast Stuffed with Spinach, Pistachios and Provolone Cheese \$32.00

Garlic Crusted Chicken – Marinated Chicken Breast in Garlic Panko \$32.00

Pulehu Chicken – Barbeque Chicken Hawaiian Style \$32.00

Chicken Breast Marsala – Marinated Chicken Breast in a Mushroom Wine Sauce \$32.00

Grilled Chicken Breast – Marinated Chicken Breast Topped with Your Choice of Bearnaise or Balsamic Demi Glace \$32.00

SERVED DINNER SELECTIONS (CONTINUED) ---

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BEEF, SEAFOOD AND PORK ENTREES

Our Signature Roast Prime Rib of Beef* – Served with Horseradish Cream Sauce and Au Jus	\$35.00
New York Strip Steak* – Strip Steak Broiled to Perfection Served with Whiskey Peppercorn Sauce	\$40.00
Filet Mignon Aux Champignon* – Tender Filet of Beef Served with Fresh Mushroom Demi Sauce	\$42.00
Pacific Salmon Fillet* – Broiled and Served with a Fresh Citrus Dill Sauce	\$34.00
Grilled Halibut Provençal – Saute of Fresh Garlic and Fresh Herbs with Sweet Onions and Tomatoes	\$34.00
Shrimp Scampi – Jumbo Shrimp Sauteed with Garlic, Shallots and Fresh Herbs	\$36.00
Petite Filet Mignon and Chicken Breast* – Tender Filet of Beef with Demi Glace and Chicken Breast with Your Choice of Sauce (<i>Bearnaise, Marsala, or Balsamic Demi Sauce</i>)	\$42.00
Petite Filet Mignon and Salmon* – Tender Filet of Beef with Demi Glace and Salmon with Fresh Dill Sauce	\$42.00
New York Strip Steak and Shrimp Scampi* – Broiled Strip Steak Served with Whiskey Peppercorn Sauce, Jumbo Shrimp Sauteed in Fresh Garlic and Shallot White Wine Sauce	\$44.00