



BEEF

- ROAST PRIME RIB OF BEEF - *natural au jus*
NEW YORK STEAK - *red wine peppercorn*
BACON WRAPPED FILET MIGNON - *mushroom brandy*
RIB EYE STEAK - *garlic butter*
(All sauces are interchangeable)

POULTRY

- STUFFED CHICKEN - *with feta cheese and spinach, white wine sauce (A Speciality!)*
CHICKEN CORDON BLEU - *ham and Swiss cheese stuffed, white wine sauce*
CHICKEN ASIAGO - *lightly breaded, topped with tomato sauce and melted asiago cheese*
CHICKEN SUPREME - *red wine demi glaze*
CORNISH HEN - *stuffed with wild rice, natural au jus*
ROAST TURKEY DINNER - *with cranberry stuffing*
GRILLED BONELESS CHICKEN BREAST
(White Wine, Mushroom Brandy, Red Wine Peppercorn, Natural au Jus)

VEAL & PORK

- 10OZ FRENCHED VEAL CHOP (Chef's Pride!)
VEAL SCALLOPINI - *with lemon and wine sauce*
VEAL SCALLOPINI - *with mushroom brandy sauce*
VEAL PARMIGIANA - *lightly breaded, topped with tomato sauce and cheese*
PORK LOIN - *with a rhubarb ginger sauce*
PORK MEDALLIONS - *with a leek and apple Calvados sauce*
TRADITIONAL GREEK STYLE ROAST PORK TENDERLOIN - *with a lemon oregano garlic sauce*

SEAFOOD

- SWORDFISH - *with a cilantro mango salsa*
BAKED SALMON - *white wine dill sauce and shallots*
MAHI MAHI - *sesame crusted and citrus vinaigrette*
SOLE A LA ROYALE - *flour dusted, topped with shrimps in a Normandy sauce*
TILAPIA - *creamy lemon butter sauce*

VEGETARIAN

- STUFFED CABBAGE ROLLS - *of rice and tofu topped with a tomato basil sauce*
STUFFED RED & GREEN PEPPERS - *of rice and tofu topped with a tomato basil sauce*
4 OZ GRILLED EGGPLANT - *topped with mushrooms, peppers, onions & sautéed in a tomato herb sauce (Mediterranean Ratatouille)*