

est. 2011

# **Dinner Party**

Freshly baked bread will be served to the tables

# **SALAD**

Garden Salad with White Balsamic Vinaigrette
Or Caesar Salad

## **ENTREES**

Please choose from the following:

# Chicken & Sausage Rigatoni \$23

Chicken and sweet Italian sausage tossed in tomato basil sauce with rigatoni pasta, topped with Asiago cheese

# **BBQ Baby Back Ribs \$26**

Half rack of tender ribs coated in our homemade sauce, with French fries and cole slaw

## **BBQ Glazed Meatloaf \$23**

Our home-made meatloaf basted with our Bourbon BBQ sauce, over mashed potatoes and veggies

# Chicken Marsala \$24

Chicken breast sautéed with mushrooms and Marsala wine, finished with rich demi glace, over mashed potatoes and veggies

# **Herb Crusted Chicken \$24**

Twin breasts marinated in our white balsamic vinaigrette, coated in herb crust and pan seared, over roasted vegetables and mashed potatoes

### **Lemon Thyme Scallops \$28**

Fresh sea scallops broiled in lemon, butter and wine, finished with fresh thyme, with house rice and veggies

#### **Grilled Salmon \$26**

North Atlantic fillet, grilled to perfection with basil beurre blanc, with house rice and veggies

### Crab Cakes \$27

Our home-made lump crab meat patties fried golden brown, with house rice, fresh veggies and Louie sauce

## **Montreal Sirloin \$29**

10 ounce choice steak dusted with Montreal seasonings, topped with garlic butter and onion straws, over mashed potatoes and veggies

## **DESSERT**

Please choose **one**:

Chocolate Mousse Cake NY Style Cheesecake

Coffee and Tea service included Soft drinks included

All entrée prices are per person Please add tax and 20% service charge

# **BEVERAGE ENHANCEMENTS**

Bottles of our house wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot or White Zinfandel- \$20 each

Any additions or substitutions will be subject to an additional charge.