

SHRIMP COCKTAIL WITH COCKTAIL SAUCE FRESH MUSSELS White Wine Sauce

LOBSTER RAVIOLI, SAGE BUTTER
MESCLUN SALAD - CAESAR SALAD - BEET SALAD
POTATO PANCAKE
Sour Cream, Apple Sauce
MUSHROOM TART

- ENTREES -

PRIME RIB AU JUS
Horseradish Cream
CHICKEN FRANCESE
Lemon-Butter Sauce

SEAFOOD PAELLA with saffron scented rice

HUNGARIAN GOULASH with Spätzle

POACHED NORWEGIAN SALMON
Dill Sauce

PENNE A'LA VODKA RED ROASTED POTATOES GRILLED AND SAUTÉED VEGETABLES

- DESSERTS -

CHOCOLATE MOUSSE, MINI ECLAIRS, CREAM PUFFS, FRUIT TARTS,
ASSORTED MINI CAKES
COFFEE & TEA

\$48 Adults, \$22 children 5-10 Reservations required 973-948-2141

NJ Sales Tax, 6.63 and Gratuity 20% will be added. 3.5% service charge will be added for Credit Card payments