

Dinner Selections

**All dinner entrées served with garden salad, choice of vegetable and starch.*

Includes fresh rolls and butter and hot beverage.

**Your choice of 2 entrée selections. You may add a 3rd for an additional 1.00 per person.*

Roast Prime Rib of Beef

Aged beef slowly roasted for tenderness and flavor.

9 oz. 16.99 • 13 oz. 19.99

Swiss Steak

8 oz. cubed sirloin quickly seared and then slow roasted in the oven with our special gravy. 11.99

Roasted Country Club Sirloin

The whole sirloin is seasoned and then roasted to perfection. Served with demi-glace. 9 oz. 14.99

Whole Roasted Tenderloin

Seasoned, baked to a medium rare, and fanned on the plate for an excellent presentation.

Served with choice of demi-glace or béarnaise sauce. (Minimum 10 orders) 6 oz. 24.99 • 8 oz. 27.99

Stuffed Pork Chop

Boneless Iowa pork chop with country stuffing and our own pork gravy. 9 oz. 14.99

Veal Cutlet Anastasia

Tender veal sautéed with artichoke hearts, lump crab meat, and lobster sauce. 19.99

Roast Pork Loin

Boneless loin of pork, slow roasted and sliced to order. 12.99

Lemon Veal Cutlet

Breaded medallion dusted with parmesan and a squeeze of fresh lemon. 17.99

Veal or Chicken Marsala

Sautéed in sweet marsala wine pan gravy with mushrooms and scallions. Chicken 14.99 • Veal 17.99

Filet Mignon

Served medium rare on crostini 6 oz. 24.99 • 9 oz. 28.99

Stuffed Chicken Breast

6 oz. boneless breast stuffed with country dressing and chicken gravy. 13.99

Breast of Chicken Romano

A pesto egg batter-dipped 6 oz. breast, sautéed and topped with a tomato coulis. 14.99

Chicken Dijonaise

6 oz. boneless breast sautéed with mushrooms and artichoke hearts in a Dijon mustard cream sauce. 14.99

Crab Stuffed Cod with Lemon Beurre Blanc

Fillet stuffed with fresh seafood stuffing. 14.99

Pan Roasted Dill Salmon Fillet

Fillet topped with dill sauce. 14.99

Broiled Cod

Served with lemon and tartar sauce. 14.99

Scampi (6)

Jumbo shrimp or sea scallops served in a white wine garlic butter sauce. 16.99

Broiled Lobster Tail

Served with drawn butter. Market price

***Mediterranean Pasta Pomodoro**

Chef's specialty 13.99 • *Add chicken or seafood* 16.99

***Grilled Portobella and Vegetable Stack**

With pesto penne pasta and rustic greens. 15.99

Ricotta Cheese Stuffed Ravioli

With roasted rainbow peppers and your choice of tomato basil, alfredo, or pesto sauce. 13.99

***Vegetarian Items**

Vegetable Choice of One:

Green Beans
(Plain, w/ Mushrooms
or w/ Toasted Almonds)
Glazed Baby Carrots
California Mix
Prince Edward Medley
Bread And Butter Corn
Sugar Snap Peas

Starch Choice of One:

Twice Baked Potato
Buttered Redskin Potatoes
Parsley Parisian Potato
Baked Potato
Mashed with Gravy
Smashed Redskin Potatoes
White and Wild Rice Pilaf
Oven Browned
Scalloped
Irish Roasted Reds

**Overstuffed Potato Add 50¢*

Appetizers

Chef's Soup of the Day 3.49
House Potato O'Brien 3.49
Fresh Fruit Cup 3.49
French Onion Soup 3.49
Jumbo Shrimp Cocktail (5 pc) 9.99

A 20% gratuity and administration charge will be added to the final bill plus 6% sales tax.