

Family Style Selections



Appetizers

Shrimp Cocktail	4.95
Fresh Fruit Cup with Orange Whipped Cream & Mint	1.50
Penne Pasta	1.25

Soup

Lobster Bisque	3.95
New England Clam Chowder	2.95
Cream of Broccoli	2.25
Chicken & Rice	2.25
French Onion	2.25
Vegetable Minestrone	2.25

Apricot Glazed Chicken Breast with Orange Chardonnay Sauce	30.95
Herb Crusted Pork Loin with Port Wine Reduction	30.95
Roast Prime Rib Au Jus Slow Roasted to Perfection	32.70
Roast Top Round Served Medium Rare with Sauce Espagnole	31.25
Roast Stuffed Chicken Breast With Veloute Sauce	30.75
Roast Stuffed Chicken Breast Baby Spinach, Tomato, Artichoke & Italian Cheese	30.75
Chicken Marsala	30.75
Chicken Piccata Stuffed with Lemon Caper Sauce	30.75
Chicken Parmesan	31.75
Filet Mignon With roast Garlic Demi Glaze	33.50
Roast Virginia Ham With Raisin Sauce	30.50
Chicken Pie en Croute	29.75
Herb Crusted Salmon	30.50
Baked Haddock Topped with Seafood Stuffing	31.95

Combination Entrees

Filet Mignon and Baked Stuffed Shrimp
37.75

Filet Mignon and Lobster Tail
Market Price

Roast Prime Rib and Chicken Piccata or Marsala
34.75

Roast Prime Rib and Chicken Roulades
34.75

Herb Crusted Pork Loin and Chicken Roulades
33.45

Virginia Baked Ham and Chicken Piccata or Marsala
33.45

Roast Top Round and Chicken Roulades
33.45

Roast Top Round and Chicken Piccata or Marsala
33.45

Plated Entrees (Single or Combination) Available at Additional Fee

All Entrees Include:

Fresh Vegetable of the Day:

Your Choice of:

Red Bliss Garlic Mashed Potatoes, Baked Idaho Potato,
Steamed or Roasted New Potatoes, Au Gratin Potatoes,
Penne Pasta, Rice Pilaf or Long Grain Wild Rice

Garden Salad with Choice of Dressings;

Warm Rolls & Butter

Dessert Selections

Complimentary Ice Cream & Topping served
with your Specialty Cake

or

Mini Pastries

Chocolate Mousse

Warm Apple Crisp

Peach Melba

Please add an additional 18% service charge and a 9% State Meal Tax to all menu items. Prices are subject to change without notice.