

# Served Dinner Entrées

## **SIZZLING NEW YORK STEAK**

Choice twelve-ounce New York steak served medium rare/medium with a baked potato, sour cream & chives, butter and the Chef's choice of vegetable. \$24.95

## **PRIME RIB WITH AU JUS'**

A hearty twelve-ounce portion of our Prime Rib served medium rare/medium along side our new potatoes with parsley butter and parmesan cheese, horseradish sauce and the Chef's choice of vegetable. \$24.95

## **LONDON BROIL**

Tender flank steak marinated in herbs and burgundy wine, broiled medium rare/medium. Glazed with rich mushroom sauce, served with your choice of our new potatoes with parsley butter and parmesan cheese or a gourmet twice baked potato with sour cream & chives and the Chef's choice of vegetable. \$19.95

## **SURF & TURF**

A juicy, flavorful twelve-ounce Top Sirloin steak served medium rare/medium, crowned with four western style jumbo shrimp, a lemon garnish and cocktail sauce, served with a baked potato, sour cream & chives or a gourmet twice baked potato with sour cream & chives and the Chef's choice of vegetable. \$22.95

## **HOME STYLE POT ROAST BEEF**

Roasted with herbs and vegetables, served Au Jus' style, and your choice of garlic mashed potatoes topped with beef gravy, or new potatoes with parsley butter and parmesan cheese and the Chef's choice of vegetable. \$17.95

## **ROASTED BONELESS LOIN OF PORK**

Lean and juicy roast center-cut loin of pork with a sweet and tangy cherry sauce, served with your choice of our new potatoes with parsley butter and parmesan cheese or a gourmet twice baked potato with sour cream & chives and the Chef's choice of vegetable. \$17.95

## **CHICKEN ALFREDO PRIMA VERA**

A plump chicken breast hand breaded with a savory sauce, Italian bread crumbs and Parmesan cheese. Baked to a golden brown and served on a steaming bed of Fettuccini Alfredo Prima Vera and served with garlic bread. \$17.95

## **SAVORY ROAST CHICKEN WITH HERBS**

A half of chicken roasted to a golden brown and fragrant with fine herbs. Served with new potatoes with parsley butter or garden rice pilaf and chef's choice of vegetable. \$17.95

## **TEQUILA LIME CHICKEN**

A succulent breast of chicken marinated in a tequila lime sauce. Served with the chef's choice of vegetable and roasted red potatoes and peppers. This selection is sure to intoxicate your taste buds! \$17.95

## **WESTERN STYLE SHRIMP**

Jumbo shrimp breaded western style and cooked golden brown, served with a gourmet twice baked potato with sour cream & chives or new potatoes with parsley butter and parmesan cheese chef's choice of vegetable. Garnished with a lemon crown and cocktail sauce. \$19.95

## **BAKED HALIBUT OR SALMON**

A tender filet of Halibut or Salmon topped with clarified butter and lemon peppercorn, then baked to perfection served with lemon dill sauce, broccoli almandine rice and the chef's choice of vegetable. \$19.95

## **VEGETARIAN LASAGNA**

Vegetables layered in pasta, marinara and cheeses. Accompanied with chef's choice of vegetable and garlic bread. \$16.95

***All entrees include your choice garden or Caesar salad, rolls, butter, and coffee or iced tea  
May we tempt you with one of our special desserts?***

Prices do not include a 18% gratuity

# Dinner Buffets

## **CLASSIC TWO ENTRÉE BUFFET**

Choice of two entrées served with two assorted salads, tossed green salad, one potato option, chefs choice of vegetable, rolls and butter. \$19.95

## **EXECUTIVE THREE ENTRÉE BUFFET**

Choice of three entrées served with three assorted salads, tossed green salad, two potato options, chefs choice of vegetable, rolls and butter. \$24.95

### **Entrée Choices**

- Buffet side carved Baron of Beef (\$1.00 extra per person)
- Sliced Roast beef with Au Jus
- Roast Loin of Pork in mushroom sauce
- Parmesan Chicken Breast
- Tequila Lime Chicken Breast
- Baked Halibut with lemon dill sauce
- Baked Salmon with lemon dill sauce
- Vegetarian Lasagna
- Chicken Cordon Bleu

### **Potato Options**

- New Potatoes with Parsley Butter
- Baked Potato with Sour Cream and Chives
- Gourmet Twice Baked Potato
- Garlic Mashed Potatoes
- Whipped Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Garden Rice Pilaf

## **ALL AMERICAN BUFFET**

Sliced Roast Beef Au Jus and Turkey Breast with corn bread stuffing, garlic mashed potatoes and turkey gravy, chefs choice of vegetable, two assorted salads, tossed green salad and dressing, rolls and butter. \$19.95

## **TASTE OF ITALY BUFFET**

Antipasto Platter, Chicken Parmesan, Ravioli, fettuccini, alfredo and marinara sauce, Italian mixed vegetables, Italian pasta salad, tossed green salad with dressing and served with garlic bread. \$17.95

## **THE PERFECT COMPANY BUFFET**

Southern Fried Chicken, sliced BBQ Roast Beef, relish tray, macaroni and potato salad, tossed green salad and dressing, potato chips, rolls and butter and apple crisp dessert. \$19.95

## **SOUTH OF THE BORDER BUFFET**

Spicy fresh Ground Beef and Pulled Chicken, flour tortillas, corn taco shells, tri-colored chips, Mexican rice, refried beans, three bean salad, shredded lettuce, diced onions and tomatoes, sliced olives, shredded cheese, sour cream, mild salsa, guacamole and crispitos. \$17.95

## **THE GRAND DELI BUFFET**

Thin sliced Roast Beef, Turkey, Salami and Ham. An assortment of fresh breads and sliced cheeses, an array of garden fresh condiments, potato chips, two assorted salads and tossed green salad with dressing. \$16.95

**All entrees include coffee or iced tea**  
**Minimum of thirty people for all Buffets**  
**May we tempt you with one of our special desserts?**

Prices do not include a 18% gratuity