



Dinner - Plated

House or caesar salad
Choice of entree - up to three selections
Choice of starch
Chef's choice of vegetable
Assorted bread, dinner rolls & butter
Coffee & tea service

Entrees:

Beef short ribs with red wine au jus \$38.95
Broiled filet mignon with seasoned butter \$48.95
Chicken cordon bleu \$36.95
Chicken marsala \$33.95
Chicken parmigiana \$36.95
Chicken piccata \$33.95
Crab cakes \$39.95
Eggplant parmigiana (vegetarian) \$33.95
Garden vegetable lasagna (vegetarian) \$33.95
Grilled butternut squash with risotto (vegan/gluten free) \$33.95
Herb salmon with lemon dill sauce \$37.95
Portobello mushroom risotto (vegan/gluten free) \$33.95
Seasoned grilled NY strip steak \$39.95
Shrimp & scallops scampi \$39.95
Sliced tenderloin of beef with bearnaise \$44.95
Stuffed flounder with crab \$39.95
Tenderloin of beef & chicken cordon bleu \$45.95
Tenderloin of beef & shrimp scampi \$45.95
Teriyaki salmon \$37.95
Twin lobster tails (6 oz each) \$51.95
Veal piccata \$38.95

Side selections:

Red garlic mashed potatoes
Roasted red potatoes
Rice pilaf
Penne - alfredo, marinara or vodka
Fettuccine - alfredo, marinara or vodka
Cheese tortellini - alfredo, marinara or vodka

Children's meal \$18.95 per person

Chicken fingers & french fries

***Add one hour unlimited hors d'oeuvre package to dinner
\$18.95 per person***

Prices are per person & are subject to 6% sales tax & 20% service charge.

Current prices are subject to change.

Minimum \$250.00 room rental fee will apply.

Minimum guarantee of at least 30 guests required.

February 2026

