

Dinner Banquet

APPETIZERS

Shrimp Cocktail	\$6.95
Clam Chowder	\$3.25
Italian Wedding Soup	\$3.25

ENTREES

Grilled New York Strip	\$20.95
Roast Prime Rib of Beef Au Jus	\$21.95
Roasted Tenderloin of Beef with Bernaise Sauce	\$24.95
Chicken Breast Marsala	\$18.95
Chicken Piccata	\$18.95
Cranberry Almond Stuffed Breast of Chicken	\$18.95
Chicken Parmesan	\$18.95
Traditional Surf & Turf (<i>Filet Mignon & Lobster Tail</i>)	market price
Chesapeake Surf & Turf (<i>Roasted Tenderloin & Crab Cake Imperial</i>)	\$25.95
Gulf Coast Surf & Turf (<i>Roasted Tenderloin & Shrimp Stuffed with Crab Imperial</i>)	\$26.95
Broiled Crab Cakes Imperial	\$21.95
Shrimp Stuffed with Crab Imperial	\$22.95
Bronzed Salmon with Chardonnay Butter	\$20.95
Grilled Tuna with Pineapple Salsa	\$20.95
Vegetarian Entree <i>available upon request</i>	\$15.95

All Entrees Include Harvest or Caesar Salad, Rolls & Butter and Coffee or Tea

VEGETABLES

(Select One)

- Green Beans Almondine
- Glazed Baby Carrots
- Chef's Vegetable Medley
- Corn O'Brien

POTATOES

(Select One)

- Baked Potato • Dutchess Potatoes
- Roasted Red Potatoes
- Twice Baked Potato
- Garden Rice Pilaf

DESSERTS

- Chocolate Cake • Chocolate Mousse • Carrot Cake • Apple Pie
- Cheesecake with Fruit Topping (Add \$2.50)