

Plated Dinner Selections

New York Strip Au Poivre \$22.50
With Cognac-Peppercorn Sauce

Filet Mignon \$24.50
With Madeira Wine-Mushroom sauce

Prime Rib or Beef \$18.50
With Au jus

Veal Oscar..... \$19.50
Veal scallopine topped with asparagus,
crabmeat & hollandaise sauce

Grilled Lamb Chops..... \$25.50
With natural Au jus

12-ounce Center Cut Pork Chop \$18.50
With bourbon glazed pearl onions &
apples, finished with a natural sauce

Chicken Piccata \$17.50
Classic preparation sautéed with White
Wine, lemon butter, & caper sauce

Chicken Vienna \$17.50
Chicken breast sautéed with peppers,
onions, mushrooms, artichoke hearts,
tomatoes, White Wine, & garlic

Almond Chicken..... \$17.50
With basil cream sauce

Twin Lobster Tails..... \$28.50
Two 5-ounce Lobster Tails with drawn
butter

Sea Bass Provecale (Seasonal)... \$19.50
Pan-seared Sea Bass with White Wine,
garlic, Calamata olives, & diced
tomatoes

Maryland Crab Cakes \$19.50
Twin lump crab cakes with Remoulade

14-ounce Ribeye Steak \$20.50
With Fried Onion Crispies and Veal jus

Salmon Maltese..... \$18.50
Grilled & served with Orange Zest
hollandaise

Add a petite Filet to any Entrée .. \$6.50

Choices of Starch

- Garlic Mashed Potatoes
- Parmesan Mashed Potatoes
- Red Bliss Potatoes
- Wild Rice
- Rice Pilaf
- Saffron Rice
- Gorgonzola Risotto
- Wild Mushroom Risotto
- Potato Gnocchi