

DINNER MENU

Entrees

Timeless

Lasting Memories

Country Elegance

ROAST CHICKEN STATLER
A SLOW-ROASTED STATLER CHICKEN
ON TOP OF FRESH BASIL, SUN-DRIED
TOMATOES, ROASTED PINE NUTS,
& PECORINO ROMANO CHEESE

40.00

52.00

62.00

BAKED STUFFED
BREAST OF CHICKEN
WITH CRANBERRY & WALNUT STUFFING,
TOPPED WITH AN APPLE MAPLE GLAZE

39.00

51.00

61.00

SALTIMBOCCA CHICKEN BREAST
STUFFED WITH SPINACH, ONIONS, ITALIAN
HAM, & CHEESE, THEN TOPPED WITH
A DEMI-GLAZE

39.00

51.00

61.00

GRILLED PORK TENDERLOIN
TOPPED WITH MUSHROOM GRAVY

39.00

51.00

61.00

FILO-WRAPPED FRESH
H&-CUT SALMON
WRAPPED WITH FETA CHEESE &
SEASONED SPINACH IN A FLAKY
FILO DOUGH

40.00

52.00

62.00

BAKED STUFFED HADDOCK
WITH SEAFOOD STUFFING TOPPED
WITH NEWBURG SAUCE

40.00

52.00

62.00

GRILLED FILET MIGNON
TOPPED WITH SAUTEED MUSHROOMS

45.00

57.00

67.00

GRILLED FILET MIGNON &
JUMBO BAKED STUFFED SHRIMP

48.00

60.00

70.00

GRILLED SIRLOIN STEAK
WITH PORT WINE DEMI-GLAZE

44.00

56.00

66.00

ROAST PRIME RIB OF BEEF AU JUS
REGULAR 16 OZ. CUT

45.00

57.00

67.00

SURF & TURF N.Y. SIRLOIN
GRILLED TO YOUR LIKING ACCOMPANIED
BY BAKED SEA SCALLOPS WITH A LIGHT
CRUMB TOPPING

46.00

58.00

68.00

WILD MUSHROOM RAVIOLI
WITH A HEARTY TOMATO RAGU

38.00

50.00

60.00

WEDDING BUFFET

Entrees (select 4)

BAKED STUFFED FILET
OF SOLE NEWBURG

BAKED HADDOCK
WITH A CRUMB TOPPING

SHRIMP SCAMPI
SERVED OVER RICE PILAF

SALMON PICCATA

GRILLED TERIYAKI STEAK TIPS
WITH PEPPERS & ONIONS

LONDON BROIL
WITH A MUSHROOM GRAVY

CHICKEN PARMESAN

CHICKEN FRANCAISE

VEGETABLE PRIMAVERA

SPINACH & CHEESE RAVIOLI
WITH SUN-DRIED TOMATO PESTO SAUCE

BAKED STUFFED CHICKEN
WITH A CRANBERRY & WALNUT
STUFFING TOPPED WITH AN
APPLE-MAPLE GLAZE

Timeless
41.00

Lasting Memories
53.00

Country Elegance
63.00



Linda Jae Photography

