

FAMILY STYLE PRESENTED
ENTREES

Baked Chicken Pot Pie \$32.95

Tender Chunks of White Meat Chicken In a Rich Veloute **Baked Country Ham \$32.95**

Lean Fleur de lis Ham Accompanied by a Fruity Sauce

Roasted Hand Carved Turkey \$32.95

With New England Stuffing & Pan Gravy

Herb Crusted Loin Of Pork \$33.95

Garnished with Fresh Rosemary, Mushrooms & Pan Gravy

Roast Strip Sirloin of Beef \$34.95

With Bordelaise Sauce

Boneless Prime Ribs of Beef \$38.95

"Slow Roasted"& Accompanied by a Creamy Horseradish
Sauce

FAMILY STYLE COMBINATIONS

Any Two.... \$36.95
Baked Stuffed Chicken Breast
Chicken Marsala
Roast Strip Sirloin of Beef
Baked Chicken Pot Pie
Roasted Hand Carved Turkey
Glazed Fleur De lis Ham
Herb Crusted Loin of Pork
Braised Round of Beef Jardinier
Prime Ribs of Beef (add \$5.00pp



INDIVIDUALLY PRESENTED ENTREES

Baked Stuffed Boneless Breast of Chicken \$32.95

W/New England Stuffing

Herb Crusted Chicken \$34.95

Breast of Chicken Cooked Francaise Style with herbs & Ladled with a lemon sauce

Chicken Cordon Bleu \$34.95

Lightly Breaded and Stuffed w/Honey Ham & Swiss Cheese

Chicken Marsala \$34.95

Sautéed in Olive Oil w/Mushrooms and a Traditional Marsala Sauce

Baked Stuffed Haddock \$36.95

Fresh Filet Wrapped Around Crabmeat Stuffing and Ladled with Newburg Sauce

Strip Sirloin of Beef with Roasted Shallots \$36.95

Cooked Medium and Ladled with Chateau Sauce

Baked Stuffed Shrimp \$37.95

Stuffed with Ritz, Crabmeat and Seasoned Crumb

Surf & Turf \$41.95

Two Baked Stuffed Shrimp Presented w/ Sliced Tenderloin & Bernaise Sauce

Boneless Prime Ribs of Beef au jus \$38.95

"Slow Roasted" and accompanied by a Creamy Horseradish Sauce

Roast Tenderloin of Beef \$38.95

Served with Creamy Bernaise Sauce

Filet Mignon \$35.95

w/ Chateaubriand Sauce