

APPETIZERS:

Fried Calamari \$9.95 Shrimp Cocktail \$12.95 Teriyaki Pot Stickers \$8.95



Included with all Entrees:
Spectacular Salad Bar, Including 2 Homemade Soups of Chef's Choice &
A Holiday Dessert Table Extravaganza

ENTREES:

Broiled Filet Mignon - Filet Mignon Served to your Specifications with Mushroom Cap and Béarnaise Sauce 6 OZ \$25.95 or 8 OZ. \$32.95

Veal Alicia - Tender Scaloppini of Veal Sautéed with Mushrooms, Spinach and Tomato Accented with Capers and a Rich Lemon Butter Sauce \$28.95

Chicken Veronique - Breast of Chicken Sautéed Golden Brown with Toasted Almonds and Grapes in a Lemon Butter Sauce \$22.95

Maryland Crab Cake - Jumbo Lump Crabmeat Cake Broiled to Perfection in Creamery Butter and Hungarian Paprika, Served with Lemon Wedges and Remoulade Dipping Sauce \$25.95

Slow Roasted Prime Rib - Prime Rib of Beef Roasted and Prepared as you like, Served with Au Jus and Creamy Horseradish Sauce \$28.95

Rainbow Trout - Boneless Filet Sautéed in Herb Butter with Shallots and Bacon \$24.95

Surf N Turf - Five Ounces of Tenderloin Grilled to order over an Open Flame, Served with a Brandied Mushroom Cap, Accompanied by a Six Ounce Cold Water Lobster Tail Baked and Served with Clarified Butter \$49.95

CHOICE OF TWO SIDE DISHES:

BAKED POTATO WILD RICE PILAF ROASTED YUKON GOLD POTATOES FRESH MIXED VEGETABLES BABY CARROTS IN HERB BUTTER BABY SPINACH

CHILDREN'S MENU \$9.95

Spaghetti and Meatballs Chicken Fingers and Fries Cheeseburger and Fries