



Three Course Plated Dinner Menu

First Course

Salad

Field Greens with Balsamic Dressing

Second Course

Entrée Selections

Select Three

Rigatoni Ala Vodka

Plum Tomato Sauce, Garlic, touch of Vodka, Cream

Eggplant Rollatini

Ricotta Cheese, Fresh Herbs, Marinara, Penne

Atlantic Salmon ¹

White Wine Butter Sauce, Dill-Fennel Oil

Stuffed Gulf Shrimp

Seafood Stuffed, Beurre Blanc Sauce

French Chicken Breast

Pan Roasted, Blended Herbs, Pan au Jus

Roasted Pork Loin

Pan Gravy, Balsamic Grapes

8oz. Rib Eye Steak ¹

Red Wine Demi-Glace, Mushrooms

N.Y. Strip Steak ¹

\$5pp Supplement

12oz. Boneless Shell Steak, Herb Butter

All entrées served with Starch and Seasonal Vegetables

Pastry Chef's Plated Dessert

Coffee, Decaffeinated Coffee, Assorted Fine Teas

\$24.95 Sunday thru Thursday **\$29.95** Friday & Saturday

Plus NYS Sales Tax and Gratuity

Enhance to Four Course Plated Dinner

Appetizer Selection

Select One

Mezzi Rigatoni Bolognese

Cornmeal Dusted Calamari Served Family Style

Wild Mushroom Risotto

Desmond's Baked Clams

\$3pp Supplement

¹ Consuming Raw or Under Cooked Meats, Fish, Shellfish or Fresh Shelled Eggs may increase your risk of food-borne illness especially if you have certain medical conditions.