

Dinner Entrees

DINNER ENTREES

POULTRY

Chicken Saltimbocca	\$27.95
<i>Stuffed with Prosciutto & Cheese, Lemon – White Wine Sauce</i>	
Chicken Duxelle, En Croute	\$26.95
<i>Wild Mushrooms, Flaky Puff Pastry Crust, Duxelle Sauce</i>	
Chicken Stuffed Roasted Pepper & Goat Cheese	\$23.95
Garlic Chicken Thighs	\$24.95
<i>Caramelized Onion Jus</i>	
Chicken Francaise	\$24.95
<i>Batter Dipped with Lemon Sauce</i>	
Classic's Chicken	\$27.95
<i>Charbroiled, topped with Shrimp Hollandaise Sauce</i>	
Stuffed Chicken Bruschetta	\$25.95
<i>Asiago Cheese</i>	
Charbroiled Frenched Chicken	\$26.95
<i>Marinated with Lemon, Orange, Garlic & Herbs</i>	
Tuscan Grilled Chicken	\$24.95
<i>Marinated with Balsamic & Fresh Herbs, Tomato Confit</i>	

PORK

Maple Glazed Grilled Pork Chop	\$24.95
<i>Jalapeno-Apple Chutney</i>	
Stuffed Pork Loin	\$26.95
<i>Roasted Red Pepper, Spinach, Risotto & Cheese</i>	
Hoison Glazed Pork Tenderloin	\$26.95
<i>Blue Cheese Sauce, Frizzled Leeks</i>	
Braised Pork Shank	\$26.95
<i>Caramelized Onion Sauce</i>	

BEEF

8oz. Filet Mignon	\$39.95
<i>Béarnaise Sauce</i>	
Herb Encrusted Prime Rib of Beef	\$33.95
<i>Natural Jus</i>	
8oz Filet of Sirloin	\$28.95
<i>Port Demi</i>	
Chateau Briand	\$42.95
<i>Fresh Seasonal Vegetables</i>	
Boursin Stuffed Filet of Sirloin	\$32.95
<i>Demi</i>	
14oz Strip Steak	\$38.95
<i>Herb Butter Medallion</i>	
Slow Cooked Short Ribs	\$36.95
Root Vegetable Jus	
Mustard & Herb Encrusted Rack of Lamb	\$52.95
<i>Mint Infused Jus</i>	
Char Broiled Lamb Chops	\$44.95
<i>French Thyme & Pearl Onion Demi</i>	

SEAFOOD ENTREES

Braised Pacific Cod Casino	\$24.95
<i>Topped with Casino Butter</i>	
Pan Seared Halibut	\$38.95
<i>Soy Ginger & Mustard Beurre Blancs</i>	
Charbroiled Shrimp and Scallops	\$34.95
<i>Served over Linguine with Tomatoes, Asparagus & Roasted Garlic Cream Sauce</i>	
Charbroiled Swordfish	\$28.95
<i>Topped with Ginger Beurre Blanc</i>	
Baked Dijon Salmon	\$27.95
<i>Dijon Glaze</i>	
Pepper Honey Salmon	\$27.95
<i>Brown Sugar Soy-butter Sauce</i>	
Miso Glazed Sea Bass	\$38.95
<i>Fried Leeks</i>	
Lobster Tail	market
<i>Drawn Butter</i>	
Halibut A la Greque	\$36.95
<i>Topped with Feta, Tomatoes & Olives & Tzatziki Sauce</i>	

VEGETARIAN

Asian Vegetable Stir Fry	\$23.95
<i>Over Basmati Rice</i>	
Eggplant Lasagna	\$23.95
<i>3-cheese</i>	
Portobello Mushroom Stack	\$23.95
<i>Grilled Vegetables, Tomato Essence</i>	
Rustic Root Vegetable Tart	\$23.95
Vegetable Wellington	\$23.95
<i>Seasonal Vegetables Baked in Puff Pastry</i>	
Vegetable Terrine	\$23.95
<i>Tomato Essence</i>	
Zucchini Cups	\$23.95
<i>Stuffed with Wild Rice & Vegetables</i>	

DUET ENTRÉES

Filet of Sirloin & Shrimp	\$33.95
Filet of Sirloin & Lobster Tail	market
Filet Mignon & Shrimp	\$45.95
Filet Mignon & Lobster	\$56.95
Filet Mignon & Sea bass	\$52.95
Filet Mignon & Stuffed Chicken	\$46.95

PASTA

Scallop & Shrimp Pernod	\$27.95
<i>Tomatoes, Fresh Basil, Pernod Cream Sauce</i>	
Stuffed Asiago Gnocchi	\$24.95
<i>With Sundried Tomato Cream Sauce</i>	
Lobster Ravioli	\$27.95
<i>Lobster Sauce</i>	
Butternut Squash Ravioli	\$24.95
<i>Brown Butter & Sage Sauce</i>	
Penne Pasta with Bolognese Sauce	\$24.95
Farfalle with White Wine Garlic Sauce	\$23.95
<i>Tomatoes, Black Olives, Fresh Herbs, Feta</i>	
Three Cheese Purses	\$23.95
<i>With Basil-Marinara, Alfredo, Vodka or Pesto Sauce</i>	

Dinner Entrees include:

*Choice of Classic Mixed Greens Salad
Assorted Fresh Baked Rolls & Creamery Butter,
Chef's Starch & Seasonal Vegetable
Chef's Dessert & Coffee & Tea Service*