



— Plated Dinner —

*Each plated entrée is served with your choice of (1) home-style served vegetable, and (1) salad.
Freshly baked dinner rolls, coffee and iced tea served with all options.*

<i>Chicken Saltimbocca served w/ Risotto</i>	<i>\$23</i>
<i>Rosemary Grilled Chicken Breast served w/ Herbed Orzo</i>	<i>\$22</i>
<i>Parmesan and Sundried Tomato Chicken Roulade served w/Dauphinoise Potatoes</i>	<i>\$23</i>
<i>Ribeye* w/ a Porcini and Red Wine Reduction served w/ Leek Potato Gratin</i>	<i>\$29</i>
<i>Daube of Beef served w/ Spätzle</i>	<i>\$23</i>
<i>Pork Chop served w/ Herb Roasted Red Potatoes and Caramelized Onions</i>	<i>\$24</i>
<i>Bacon and Spinach Crusted Cod served w/ Lyonnaise Potatoes</i>	<i>\$27</i>
<i>Sesame Crusted Salmon served w/ Shrimp Fried Rice</i>	<i>\$29</i>

***Vegetarian options are available, please inquire
Dessert options available starting at \$5 per person.***

— Salad Selections —

*Caesar
Italian
Bacon Cheddar Ranch*

— Vegetable Selections —

*Green Beans w/ Roasted Red Pepper and Garlic
Zucchini Provencale
Broccoli
Asparagus (\$2 pp Upcharge)*

**Ribeye cooked to medium temperature*