



Plated Dinner

Choice of one

Penne Pasta, Tomato Herb Sauce, Grated Romano Cheese
 Traditional Caesar Salad, Grated Parmesan, Garlic Croutons
 Field Green Salad, Onions, Carrots, Cucumber & Tomato, Pepper Cream Dressing
 Plum Tomato & Fresh Mozzarella, Caramelized Onions, Balsamic Vinaigrette
 Forsgate Corn & Clam Chowder

Dinner Entrees

All Entrees are served with the Chef's selection of Fresh Seasonal Vegetables, Starch and Rolls and Butter
 When selecting from higher price menu may chose from any menus of lesser price- highest menu price prevails.

<p>Roast Stuffed Breast of Chicken Pe- can Cornbread Stuffing, Apricot Glaze, Shallot Sauce</p> <p>Grilled Salmon Filet, Cucumber Dill Beurre Blanc</p> <p>Roast Pork Loin, Pineapple Rum Rai- sin Sauce</p> <p>Baked Atlantic Cod, Tomato Cream</p> <p>Mushroom Ravoli, Sage Cream</p> <p>Sautéed Breast of Chicken, Artichoke, Roasted Pepper Tuscan Sauce</p> <p style="text-align: center;">\$38</p>	<p>Horseradish Crusted Prime Rib of Beef, Au Jus</p> <p>Char-Broiled New York Strip Steak, Wild Mushroom Confit, Cabernet Sauce</p> <p>Penne Pasta, Gulf Shrimp Artichoke Hearts</p> <p>Grilled Fillet of Salmon & Roasted Breast of Chicken Red Pepper Coulis</p> <p>Searred Scallops, Porcini Mush- room Rissoto</p> <p style="text-align: center;">\$44</p>	<p>Red Snapper, Eggplant Caponata</p> <p>Grilled Beef Tenderloin Cabernet Butter Sauce</p> <p>Braised Short Rib of Beef Port Wine Demi</p> <p>Balsamic Glazed Rack of Lamb Rosemary</p> <p>Grilled Filet Mignon & Medallion of Salmon Red Wine Butter Sauce</p> <p style="text-align: center;">\$49</p>
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Desserts

Choice of one

Bourbon Bread Pudding, Kentucky Bourbon Sauce
 New York Style Cheesecake, Mixed Berry Coulis
 Tiramisu, Bittersweet Chocolate Sauce
 Key Lime Tart, Fresh Whipped Cream

Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea

All Food & Beverage charges subject to 21% Service Charge & 6.625% State Sales Tax