



Served Dinners

*All dinner entrees, excluding pasta dishes, are served with choice of soup or salad, vegetable, starch, rolls and dessert. Pasta dishes are served with salad, bread and dessert only.
All entrees include iced tea or lemonade, water and coffee.*

Beef

Beef Wellington Pan seared filet of beef topped with mushroom duxelle rolled in puff pastry then baked.

London Broil Thinly sliced marinated flank steak served with red wine sauce.

Strip Steak Choice strip steak chargrilled and topped with sauteed mushrooms.

Petite Filet Chargrilled filet of beef tenderloin cooked to your specifications served with Burgundy wine sauce or a dry vermouth butter sauce.

Sliced Beef Tenderloin Marinated, roasted whole beef tenderloin sliced and served with bearnaise or mushroom Burgundy sauce.

Sirloin Tips Choice beef tips braised in tomatoes, onions and mushrooms served over your choice of rice pilaf or fettuccine noodles.

Roast Beef Jardiniere Slow roasted sliced beef in a Burgundy sauce with julienne vegetables.

Prime Rib Slow roasted prime rib of beef served with au jus.

Served Dinners cont.



Chicken

Chicken Oscar Breast of chicken topped with crab meat and asparagus spears covered with hollandaise sauce.

Chicken a la Taylor Tender chicken breast baked in a mushroom cream sauce

Chicken Nona Sauteed breast of chicken with mushrooms and diced tomatoes in a brandy cream sauce.

Chicken Piccata Parmesan and egg battered breast of chicken served with a lemon caper butter sauce.

Sassy Citrus Kabobs Skewered chicken with mushrooms and tomatoes on a bed of sassy citrus salsa.

Southwest Chicken Southwest seasoned, rubbed chicken breast served with spicy country gravy, poblano rice and spicy corn fritters or jalapeno cheddar muffins.

Minnesota Stuffed Chicken Breast of chicken stuffed with Wild Rice Blend topped with creamy mushroom alfredo sauce.

Chicken Cordon Bleu Lightly breaded breast of chicken with ham and Swiss cheese.

Stuffed Chicken Breast Prociutto Prosciutto ham and provolone cheese fill a tender breast of chicken crusted with grated parmesan cheese and herbs.

Chicken Madeira Parmesan and egg battered breast of chicken topped with a blend of cheeses and served with Madeira wine sauce.

Pasta & Seafood

Chicken Parmesan Breast filet breaded with Italian seasonings topped with marinara sauce and mozzarella cheese. Served with angel hair pasta.

Charbroiled Halibut Filet Charbroiled filet of halibut with a Tarragon Lemon Mayonnaise.

Fettuccine Alfredo with Lemon Pepper Chicken Marinated, seasoned breast of chicken on a bed of fettuccine served with a creamy Alfredo sauce.

Orange Roughy Baked or sauteed orange roughy filets with a white wine and lemon butter or scampi sauce.

Crusted Salmon Salmon filet with a parmesan-horseradish crust, roasted and served with Dijon cream sauce