

DINNER TOUR MENU
2011

(You must choose the same item for everyone).

This Menu is effective Sunday through Thursday, January through November.

PORTERHOUSE PORK CHOP – Seasoned with herbs and served with roasted redskin potatoes.

BEEF STROGANOFF – Tender beef tips, mushrooms, and onions sauteed and simmered in a rich brown sauce with a hint of sour cream and Hungarian seasoning. Served over egg pasta.

LOUISIANA CHICKEN – Delicious cut breast of chicken rolled in seasoned cornmeal and sauteed then topped with a rich mushroom, pimento sauce, artichoke hearts and toasted almonds.
Served with rice and fresh vegetable.

CHICKEN VICTORIA – Tender golden brown breast of chicken stuffed with ham and swiss cheese, served on a bed of rice with a tomato, mushroom, garlic sauce. Served with fresh vegetable.

FRESH ATLANTIC GRILLED SALMON – Finished with lemon herb butter over rice pilaf.
Served with fresh vegetable.

SEAFOOD CHESAPEAKE – Succulent shrimp, scallops and whitefish in a rich pecan cheese sauce over rice pilaf en casserole. Served with fresh vegetable.

HONEY BAKED HAM – Served with a brown sugar baked sweet potato and fresh vegetable.

FIVE CHEESE PASTA – Tender pasta tossed with a blend of cream and five cheeses: Parmesan, Pepperjack, Cheddar, Roquefort, and Swiss.

PASTA PRIMAVERA – Angel hair pasta tossed with garlic & olive oil, fresh grilled vegetables topped with shredded parmesan cheese.

THE ABOVE DINNERS ARE SERVED WITH A GARDEN SALAD (CHOICE OF RANCH OR LITE ITALIAN DRESSING), ROLLS AND BUTTER. PRICE INCLUDES COFFEE, TEA OR SODA (ONE BEVERAGE PER PERSON), PLUS TAX AND TIP \$25.00 PER PERSON

ADD ONE DESSERT FROM THE BELOW LIST - \$30.00 PER PERSON

Hot Fudge Walnut Cake A La Mode
Carrot Cake with Buttercream Icing
New York Style Cheesecake with Strawberry Sauce
Freshly Baked Pie of the Day
Raspberry Sherbet or Vanilla Ice Cream

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE