



Dinner Menu Suggestions

Plated & Served

Choice of One Soup

- ♦ Clam Chowder
- ♦ Broccoli and Cheddar Soup
- ♦ Chicken Vegetable Soup
- ♦ Butternut Squash Bisque (Seasonal) +\$1.50/pp
- ♦ Lobster Bisque +\$1.50/pp

Choice of One Salad

- ♦ House Salad with Herb Vinaigrette Dressing
- ♦ Caesar Salad +\$2.00/pp
- ♦ Iceberg Wedge w/Bleu Cheese Dressing +\$2/pp

Served with Freshly Baked Rolls & Butter

Choice of Three Entrées

- ♦ Chicken Piccata - sautéed breast of chicken with a lemon-caper white wine sauce
- ♦ Chicken Française - egg dipped breast of chicken, finished in a lemon-garlic sauce
- ♦ Chicken Savoy - chicken breast stuffed with spinach, Prosciutto & gorgonzola cheese, sun dried tomato cream sauce
- ♦ Roasted Turkey - with mashed potatoes, gravy, green beans and cranberry sauce
- ♦ PLP Fettuccine - chicken, Prosciutto ham, red pepper, fresh spinach, basil cream sauce
- ♦ Penne a la Vodka - penne pasta tossed in a tomato parmesan cream sauce
- ♦ BBQ Pork Baby Back Ribs (half rack) with mashed potatoes or rice pilaf & vegetable. Full rack +\$5/pp
- ♦ Roast Prime Rib au Jus with mashed potatoes & vegetable +\$5/pp
- ♦ Tenderloin Tips - mushroom and Madeira sauce over rice pilaf
- ♦ Steak and Guinness Broil - Tender steak marinated in Guinness Stout Ale with grilled onions and mushrooms
- ♦ Veal Marsala - tender escallops of veal in a rich Marsala demi glace with mushrooms
- ♦ Center Cut Grilled Pork Chop - with apple-cranberry chutney
- ♦ Filet of Sole Florentine - sole rolled with fresh spinach, topped with a Chardonnay cheese sauce
- ♦ Scrod Casino - Filet of scrod topped with red peppers, bacon and shallot butter
- ♦ Almond Citrus Crusted Salmon - served with rice pilaf
- ♦ Rosemary Salmon - fresh grilled salmon seasoned with rosemary.

Choice of Two Desserts

- ♦ Apple Crisp with Buck's Vanilla Ice Cream (Seasonal)
- ♦ Cheesecake with Raspberry Sauce
- ♦ Chocolate Mousse
- ♦ Strawberry Shortcake (Seasonal)

4 Course Dinner (*soup, salad, entrée & dessert*) - \$32 per person plus 6% tax and 20% gratuity

3 Course Dinner - \$27 per person plus 6% tax and 20% gratuity