



Anniversary Dinner Menu

(Four Course)

Appetizer

(Choose One)

*Penne Pasta with Creamy Vodka Sauce
Choice of Fresh Homemade Seasonal Soup
Seafood Crepe*

Farfelle with Sauteed Mushrooms, Roasted Red Peppers & Extra Virgin Olive Oil

Salad

(Choose One)

Classic Caesar Salad

Mixed Field Greens with Tomatoes, Walnuts, Cranberries, Gorgonzola Cheese in a Balsamic Dressing

Entrée

(Choose Three with Breakdown Provided)

Roast French Breast of Chicken with Shallots & Mushrooms in a Madeira Wine Sauce

Roast Stuffed Breast of Chicken with Demi Glaze Sauce

Neapolitan Chicken with Artichokes, Leeks and Sundried Tomatoes

Lobster Ravioli in a Creamy Vodka Sauce

Pan Seared Salmon in Dill Butter

Tilapia Fillet Francaise

Roast Prime Rib of Beef Au Jus

Pistachio Crusted Grouper with a Cream Horseradish Sauce

Lemon Peppered Chicken & Shrimp

Sliced Filet Mignon with Bordelaise Sauce

Herb Crusted Chilean Sea Bass with Mandarin Glaze

Dessert

(Choose One)

Special Occasion Cake Black Forest Cake

Shore Club Cheese Cake Baked Alaska

Warm Apple Strudel with Vanilla Ice Cream

All Entrees served with Choice of Potato or Rice and Fresh Vegetable

A Basket of Fresh Rolls and Butter are provided with you dinner

Unlimited Soda

Coffee / Tea / Decaf

Four Hours Open Bar with Hord O'Deuvores \$65.95

(please add 27% for sales tax & gratuity)