



served meals

Baked Chicken \$15.95

Classically roasted fresh chicken basted in its own juices, perfectly seasoned with herbs and spices

Roast Beef \$15.95

Tender chunks, roasted in the traditional Yankee pot roast style and served in its own juices

Chicken Parmesan \$17.95

Lightly breaded chicken breast, golden fried and topped with marinara sauce, parmesan and a variety of cheeses

Raspberry Chicken \$17.95

Sautéed boneless breast of chicken lightly seasoned with herbs and finished with a red raspberry glaze

Baked Steak Chausseur \$17.95

Thinly sliced steak baked to an exquisite tenderness in an aromatic sauce with hints of Madiera and Burgundy wine

Chicken Oscar \$19.95

Sauteed breast of chicken layered with crabmeat and asparagus, served with sauce béarnaise

Roast Turkey \$15.95

Traditionally prepared, lightly seasoned, basted in its own juices and served with the appropriate accompaniments

Vegetable Lasagna \$15.95

A refreshing array of vegetables layered with pasta and cheeses draped with a tomato-basil sauce

Roast Prime Rib \$23.95

Top choice aged beef, slowly roasted, incredibly tender, prepared to perfection

Roast Loin of Pork \$15.95

Carefully roasted in our special mixture of herbs and spices

Fried Chicken \$15.95

Lightly dusted in our own special breading and golden fried

Applewood Smoked Ham \$15.95

Baked for hours until it's moist and flavorful, satisfyingly finished in a light flavorful glaze

Lemon-Pepper Chicken \$17.95

Boneless-skinless breast marinated in lemon and herbs then grilled to a golden brown

Beef Stroganoff \$17.95

An elegant preparation of beef with caramelized onions and mushrooms luxuriating on a bed of egg noodles

Steak Diane \$19.95

Succulent medallions of steak are sautéed, deglazed with cognac, and delectably coated in a mustard-brown sauce

Salmon \$19.95

A generous filet that is broiled and served with a dilled shrimp cream sauce

Turbans of Whitefish \$19.95

Mildly delicate filets of white fish wrapped around a shrimp and crab meat stuffing, served with Hollandaise sauce

Chicken Cordon Bleu \$17.95

Breast of chicken stuffed with applewood smoked ham, Swiss cheese, and finished with a velvety mornay sauce

White Fish Almondine \$17.95

A generous portion sourced from the Canadian side of Lake Superior that is broiled and dressed with sautéed almonds

Butter Crumb Scrod \$15.95

Delicate whitefish filets are brushed with butter, lightly dusted with a mixture of herbed breadcrumbs and baked to a golden brown

Meatloaf \$15.95

Our old fashioned recipe is a real touch of home

Pecan Encrusted Catfish \$17.95

An incredibly mild filet that is coated with chopped pecans and finished with a cajun butter sauce

Sweet-n- Sour Chicken \$17.95

Boneless breast lightly breaded, fried, presented on a blend of rice and finished with sweet and sour sauce

Chicken Wellington \$19.95

A boneless chicken breast stuffed with a savory mushroom filling, wrapped in puff pastry and presented in a pool of elegant Wellington sauce

All entrées come with tossed salad, potato, vegetable, beverages and assorted desserts

Entrees are subject to an additional 6% sales tax and 20% gratuity**Prices are guaranteed for 6 months**