



Dinner Appetizers

Soup Du Jour

Our special homemade soup.

Potage D'Onions

Bistro style onion soup topped with three cheese and chives.

Spring Baby Leaf Salad

Baby leaf lettuce tastefully garnished with parsnip crisps and served with your choice of dressing.

Caesar Salad

Fresh cut romaine gently tossed in a garlic anchovy dressing accented with fresh grated Parmesan cheese and herbed crutons.

Spinach Salad

Crisp baby spinach with sweet Bermuda onions, fresh mushrooms, baby shrimp and chopped hard-boiled egg tossed with raspberry vinaigrette.

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Dinner Buffet

Chef's soup of the day, freshly prepared salads, cold meats, seafood delights, poached salmon, tangy sauces and dressings, tender vegetables, rice and roasted potatoes, prime rib au jus, chicken, fish dishes, fresh fruit and a tempting dessert buffet.

Desserts & Beverages

Traditional Apple Pie

Rocky Road Cheese Cake

Toffee Apple Cheesecake

Two Tone Chocolate Mousse

Chocolate Caramel Pyramid

Classic Creme Caramel

Fresh Berries in a Chocolate Tulip

Three-Cheese and Fruit Assortment

Selection of Ice Cream and Sorbets

Your choice of desserts from our buffet table

Coffee

Tea

Milk

Soft Drinks

Prices Subject to Change

Subject to taxes and gratuities

Dinner Appetizers



A La Carte

Vine Ripe Yellow and Red Tomatoes

Vine tomatoes tossed with Bermuda onions, bocconcini cheese and prepared with our very own balsamic vinegarett and served with a slice of herbed crostini bread.

Smoked Fish Platter

Atlantic Salmon, Trout and Mackerel, smoked to perfection. Garnished with shaved onions, herbed cream cheese and aioli sauce, served with pumpernickel bread points.

Shrimp Cocktail

Ice chilled Tiger shrimp served with black olives and our own cocktail sauce

Jumbo Cajun Shrimp

Cajun seasoned, pan-fried jumbo shrimp served on a corn cake, garnished with a trio of seared sweet peppers.

Fried Brie

A creamy round of Brie, breaded with toasted almonds and deep fried until golden brown. Garnished with fresh fruit and Cranberry Marmalade.

Baked Ocean Sole

Sole fillets stuffed with spinach, baby shrimp, bay scallops and mozzarella topped with hollandaise.

10 oz Atlantic Salmon

Poached, baked or broiled to your liking and glazed with herb butter.

Milk Fed Veal Chop

10oz Veal chop fire broiled to your taste, topped with a creamy green peppercorn sauce.

New York Steak

A 12oz steak grilled to your specifications, topped with fried peppers and a classic maitre d'hotel butter.

Surf and Turf

Broiled Filet Mignon and a 7oz Lobster tail served with drawn butter.

Broiled Filet Mignon

8oz. tenderloin served with leek crisps, fresh horseradish and a cabernet sauvignon jus reduction.

Free Range Chicken Supreme

Tender pan-fried chicken breast served with a poached pear half and a delightful calvados sauce.

Pork Tenderloin with Rum and Apple Raisin

Medallions of Pork tenderloin dusted in seasoned flour and pan-fried with Rum and Apple Raisin chutney.

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A La Carte



Roast Loin Rack of Lamb

Herb and Dijon crusted lamb served with a garlic rosemary jus reduction.

All above entrées include Chef's Potato of the day and seasonal vegetables.

Vegetable Stir-Fry

A fresh blend of seasonal vegetables stir-fried with our special sauce and served on a bed of steamed Japanese rice.

Curried Vegetable wrapped in Phyllo Pastry

A combination of mixed vegetables and beans with a mild curry sauce baked in phyllo pastry until golden brown and served with a mixed rice and broccoli.

Herb Linguini

Linguini noodles tossed with grilled vegetables, sun-dried tomatoes, black olives and pesto.

Stuffed Conchiglioni

Jumbo pasta shells stuffed with ricotta cheese, portobello mushroom and spinach, served with basil tomato sauce and baked with parmesan cheese.

Please ask your server for daily rate of exchange.