

# -Dinner-

## Soup & Salad Bar

Indulge in our bountiful nightly display featuring the chef's freshest ingredients and Signature Soups

### Chef's Specialities

#### Prime Rib

Herb roasted, served with au jus and a horseradish cream sauce

#### Charbroiled Mahi Mahi

Served with your choice of mango salsa or tarragon butter

#### Stuffed Chicken Florentine

Stuffed with spinach, smoked gouda cheese, and roasted red peppers, lightly breaded then topped with a creamy Dijon mustard sauce

#### Sliced Beef Tenderloin

Served with mushroom bordelaise sauce

#### Salmon

Grill-seared in a white wine, then oven baked and lightly topped with a lemon butter sauce

#### Seafood Newburgh

Shrimp, scallops, haddock, and lobster sauteed in a creamy sherry sauce and served in a puff pastry shell

#### Chicken Piccata

Sauteed chicken breast with a lemon butter caper sauce

#### Grilled Bourbon Pork Chop

A thick cut bone in chop with a honey bourbon glaze

#### Slow Braised Beef Short Rib

Beef short rib, red wine jus, roasted broccolini, butter seared potato gnocchi

#### Braised Lamb Shank

Slowly braised with carrots, celery, onions, garlic, red wine and served with mashed potatoes

#### Seafood Fra Diavolo

Shrimp, scallops and mussels simmered in crushed tomatoes, white wine, garlic and served over linguini

#### Lobster Ravioli

Jumbo lobster ravioli served with a sherry lobster cream sauce

#### Polenta Lasagna

Creamy polenta, sautéed mushrooms, roasted tomatoes, and drizzled with basil infused olive oil

#### Eggplant Braciolo

Roasted sliced eggplant stuffed with riced cauliflower, rolled and served with roasted tomatoes, basil pesto and balsamic glaze

#### Chicken Parmesan

Hand-breaded chicken breast topped with mozzarella cheese and marinara sauce, served with pasta

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.