

# -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

#### Lemon Thyme Swordfish

Marinated grilled swordfish, red pepper hummus, roasted tri colored honey carrots

#### 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

#### Charbroiled Mahi Mahi

Served with your choice of mango salsa or tarragon butter

#### Puttanesca Pork

With garlic, tomatoes, olives, capers, creamy polenta, sauteed spinach

#### 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 Picatta

Sauteed chicken breast with a lemon butter caper sauce

#### Slow Braised Beef Short Rib

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

#### 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

#### Wild Mushroom Cauliflower Risotto

Cauliflower risotto, wild mushrooms, shallots, white wine, parsley, Parmesan

#### Braised Lamb Shank

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

#### 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.