

-Dinner-

Soup & Salad Bar

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

Sliced Beef Tenderloin

With a mushroom bordelaise sauce

Stuffed Chicken Breast

With granny smith apples, brie cheese, lightly breaded and baked with a fig glaze drizzle

Salmon

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

Grilled Bourbon Pork Chop

A thick cut bone in chop with a honey bourbon glaze

Stuffed Flounder

Baked with crab imperial, topped with lemon butter and white wine

Veal and Shrimp Scampi

Tender sliced veal and shrimp sautéed in a garlic, lemon butter scampi sauce

Chicken Marsala

Tender thinly sliced chicken breast, sautéed with marsala wine, fresh mushrooms and garlic

◆ Above menu items served with a fresh vegetable and your choice of potato, pasta, or rice ◆

Chicken Parmesan

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

Seafood Newburgh

Shrimp, scallops, haddock and lobster sautéed in a cream sauce with garlic, sherry wine, lemon and parmesan cheese in a puff pastry shell served with a fresh vegetable and rice

Seafood Jambalaya

Shrimp, scallops, mussels, and andouille sausage in a Creole cream sauce with rice

Sweet Chipotle Shrimp

Fried shrimp tossed in a sweet chile garlic sauce and topped with a sprinkle of shredded coconut and cilantro and served with rice

* 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.

05.15.2023