



## Served Dinner Menu

All Entrees are served with Chef's selection of vegetable and starch, artisan dinner rolls, fresh brewed regular and decaffeinated coffee and hot tea

### Soup or Salad (Please Select One)

Fresh Fruit Cup

Soup Du Jour

Tossed Garden Salad with Tomato, Cucumber and Shredded Carrots with Choice of Dressings

Spring Mix Lettuce, Mandarin Oranges Segments and Strawberry with Toasted Almonds, Raspberry Vinaigrette Dressing

Spinach Salad with Pine Nuts, Chopped Egg and Mushroom, Choice of Dressings

Caesar Salad of Romaine, Herbed Crouton and Parmesan Cheese in a Creamy Caesar Dressing

### Entrée Selections (Choice of Two)

Select a Third Entrée Choice for an additional \$1 per person

#### **Poultry**

Breast of Chicken with Shallots and Mushrooms,  
Marsala Demi Glace

\$28

Breast of Chicken sautéed with Julienne of Prosciutto Ham  
and Artichoke Hearts, topped with Provolone, Marsala Demi Glace

\$29

Grilled Chicken Breast served over a medley of asparagus, tomato,  
onion and avocado, basil oil, pomme frites garnish

\$28

Stuffed Chicken Breast with Sautéed Spinach, Roasted Red Peppers  
and Fresh Mozzarella in a Tomato Coulis

\$31

Chicken Francaise; Egg Dipped Chicken Breast with Lemon,  
and White Wine Beurre Blanc

\$29

#### **Seafood**

Cajun Rubbed Swordfish served with a Citrus Compote Butter

\$31

Grilled Atlantic Salmon with a Garlic Cream Sauce

\$31

Three Crab Stuffed Jumbo Gulf Shrimp with a Garlic Herb Sauce

\$33

Indian Valley Crab Cakes, Fresh Lemon, Cocktail and Tartar Sauce

\$34

Twin 4 oz. Lobster Tails served  
with Fresh Lemon and Drawn Butter  
~ Market Price ~

#### **Beef and Pork**

10 oz. Black Angus Roast Prime Rib of Beef au Jus

\$35

10 oz. New York Strip Steak with Cabernet Demi-Glace

\$37

Twin Medallions of Veal topped with Jumbo Lump Crab Meat,  
White Wine and Poached Asparagus, rich Béarnaise Sauce

\$37

Rack of Lamb, Herb and Mustard Crusted, Fresh Mint Sauce

\$42

6 oz. Grilled Filet Mignon, Béarnaise Sauce

\$39

Stuffed Pork Loin with Apples and Raisins,  
finished with an Apple Brandy Sauce

\$36

Peppercorn Crusted Marinated Pork Tenderloin,  
grilled and served with a Port Wine Demi Glace

\$37

#### **Entrees Pairings**

Breast of Chicken with Lemons, Capers and Chive paired with  
our Signature Crab Cake, Fire Roasted Red Pepper Coulis

\$39

4oz. Filet Mignon with Bordelaise Sauce paired with  
Three Jumbo Gulf Shrimp, Garlic Herb Sauce

\$43

4 oz. Filet Mignon with Béarnaise Sauce Paired with a 4 oz.  
Lobster Tail, Fresh Lemon and Drawn Butter  
~ Market Price ~

### Dessert (Please Select One)

Tiramisu

New York Style Cheesecake

Chocolate Layer Cake

Chocolate Torte

Home made Mini Cannolis

with traditional chocolate chip filling, strawberry garnish

Seasonal Fruit Pie

Chocolate or Strawberry Mousse

All prices are subject to 6% Pennsylvania state sales tax and 20% service charge  
Please see our Booking Information for Associated Room Fees.