



Served Luncheon Menu

First Course: Soup or Salad

*Cream of Wild Mushroom Soup with Boursin Croutons, Hearty Country Vegetable Soup
Potato Leek Soup with Garlic Chips, Cream of Roasted Tomato Soup, New England Clam Chowder
House Blend of Seasonal Mixed Greens; Carrots, Cucumber, and Tomato, Balsamic Vinaigrette Dressing
Caesar; Crisp Romaine Lettuce, House Made Croutons, Pecorino Romano, Caesar Dressing
Spinach; Mushrooms, Bacon, Red Onion, Tomato, and Red wine Bacon Vinaigrette*

Chicken Marsala

*Breast of Chicken sautéed with Mushrooms
and Shallots, finished in a Marsala Butter Sauce*
\$19

Roasted Chicken Breast

Herb Crusted Chicken Breast with natural Velouté
\$20

Chicken Francaise

*Breast of Chicken dipped in Egg and sautéed,
then finished in a Lemon Butter White Wine Sauce*
\$20

Chicken Marengo

with Artichoke Hearts, plum tomatoes, and Olives
\$19

Chicken Cordon Bleu

with Sauce Supreme
\$19

Roasted Angus Prime Rib Rib of Beef

Served with au and horseradish cream
8 oz. \$23 10 oz. \$26

Filet Mignon

*Grilled Petite Filet Mignon;
Frizzled Onions and Sauce Béarnaise*
\$25

Chopped Sirloin Steak

Wild Mushroom Demi Glace
\$20

Grilled Salmon

*Choice of
Honey Bourbon Glaze or Tomato, Basil, Spinach Fondue*
\$22

Tilapia Imperial

*Tilapia Fillet topped with Sweet Crabmeat,
then baked to perfection, Seafood Pan Sauce*
\$24

Flounder Francaise

Lemon, White Wine, Parmesan, Parsley, Butter Sauce
\$22

Indian Valley Crab Cakes

*Our Signature Crab Cakes
served with Smoked Tomato Mustard Sauce*
\$24

Pan Seared Mahi Mahi

*Grilled or Blackened and topped with a
pineapple mango salsa, chive beurre blanc*
\$23

Roasted Vegetables En Crouete

*Seasoned Roasted Vegetables enrobéd in Puff Pastry,
Roasted Plum Tomato Sauce*
\$18

Grilled Vegetable Primavera

*Grilled Seasonal Vegetables tossed with
Penne Pasta in an Alfredo Cream Sauce*
\$17

Dessert Selections (Please choose one)

*Warm Apple Crisp with Vanilla Ice Cream
Seasonal Fruit Cobbler with Vanilla Ice Cream
New York Cheesecake with Strawberries*

*Mixed Berries with Whipped Cream
Warm Brownie a la mode
Chocolate Cake*

*If a third entree is chosen there will be an additional charge of \$1.00 per person
All prices are subject to 6% Pennsylvania state sales tax and 20% service charge
Please see our Booking Information for Associated Room Fees.*