

DINNER SELECTIONS

Entrees Include: Appetizer~or~Soup, Salad and Dessert

(A \$3.00 credit is applied when replacing an included course.)

POTATO & FRESH VEGETABLE-- CHEF'S SELECTION

FRESHLY BAKED ROLLS & BUTTER
COFFEE, DECAFFEINATED COFFEE & TEA

Beef Entrees

*FILET MIGNON WITH SUNDRIED TOMATO & TRUFFLE SAUCE	\$57.00
*SLICED ROAST TOP SIRLOIN OF BEEF, BRANDIED PEPPERCORN SAUCE	\$35.50
*PRIME RIB OF BEEF, AU JUS—served with Bleu Cheese Au Gratin Potatoes	\$48.75
*PEPPERCORN DUSTED SLICED TENDERLOIN OF BEEF TOPPED WITH WILD MUSHROOM, MADEIRA TRUFFLE SAUCE—served with Sour Cream and Chive Whipped Potatoes	\$58.00
*TEXAS RUB BEEF BRISKET WITH JACK DANIELS BBQ SAUCE	\$31.25

Other Entrees

*RACK OF VEAL WITH PROSCUITTO, TOMATO & SAGE SAUCE with Herb Mashed Potatoes	\$52.00
*MEDALLION OF VEAL, TOMATO, HERBS AND GRUYERE CHEESE served with Whipped Sweet and White Potatoes and Marsala Sauce	\$55.50
*ROAST RACK OF LAMB WITH ROSEMARY SAUCE, PEACH CHUTNEY	\$56.50
MUSHROOM & VEGETABLE COUSCOUS STRUDEL-Vegetarian	\$29.00

**Chef carving fee \$30.00 per hour, per chef

**Contains (or may contain) raw or undercooked ingredients
Regarding the safety of these items, written information is available upon request
Surcharge for two entrees \$2.50 per person*

Prices effective through December 31, 2007. Service charge not included