

DINNER SELECTIONS

All Entrees Are Served With Choice of First Course, Chef's Selection of Seasonal Vegetable, Rolls & Butter, Dessert and Fresh Roasted 100% Colombian Coffee, Decaffeinated Coffee & Tea

First Course

(Choice of one)

Forsgate Corn & Clam Chowder

Minestrone Soup

Forsgate Greens, Tomato, Marinated Mushrooms, Carrots & Red Onion, Vinaigrette Dressing

Penne Pasta in a Rich Tomato Herb Sauce with Grated Romano Cheese

Traditional Caesar Salad, Grated Parmesan, Garlic Croutons

Field Green Salad with Onions, Carrots, Cucumber & Tomato with Pepper Cream Dressing

Plum Tomato & Fresh Mozzarella served with Caramelized Onion Vinaigrette, Balsamic Vinaigrette Dressing

Optional First Course:

Vegetable Strudel with Red Pepper Coulis

Maryland Crab Cake, Slaw and Grain Mustard Sauce

Butter Lettuce Salad served with Mesclun, Prosciutto, Roasted Peppers, Mozzarella, Shaved Onions, Pine Nuts,

Cherry Tomatoes, Balsamic Vinaigrette

Tortellini Tossed with Pomodoro Sauce, Peas & Prosciutto Ham

Jumbo Shrimp Cocktail on Butter Lettuce, Cocktail Sauce

Seafood Stew in a Puff Pastry Shell with Saffron Tarragon Cream

Lobster Bisque

All Food & Beverage charges subject to 20% Service Charge & 7% State Sales Tax.

Dinner Entrees

Roast Stuffed Breast of Chicken
Pecan Cornbread Stuffing, Apricot Glaze, Shallot Sauce

Grilled Salmon Filet, Burgundy Gastrique

Char-Broiled New York Strip Steak,
Wild Mushroom Confit, Cabernet Sauce

Penne Pasta, Gulf Shrimp, Artichoke Hearts
Roasted Garlic & Sun-dried Tomato Cream Sauce

Breast of Chicken, Stuffed with Herbs
Wild Mushroom & Prosciutto Ham

Red Snapper, Eggplant Caponata

Grilled Beef Tenderloin, Cabernet Butter Sauce

Roasted Breast of Chicken & Medallion of Beef Tenderloin
With Sherry Mushroom Sauce

Sautéed Breast of Chicken,
Artichoke and Roasted Pepper Tuscan Sauce

Grilled Fillet of Salmon & Roasted Breast of Chicken with
Red Pepper Coulis

Prime Rib of Beef, Au Jus

Grilled Filet Mignon & Medallion of Salmon with
Red Wine Butter Sauce

Roast Pork Loin with Pineapple Rum Raisin Sauce

Petit Filet Mignon & New Orleans Crab Cake
With Grain Mustard Sauce

All Entrees are served with the Chef's Selection of Fresh Seasonal Vegetables and Accompaniments.

Dinner Desserts

(choice of one)

Apple Strudel with Raspberry & Vanilla Sauces

Tiramisu, Pirouette Cookie, Bittersweet Chocolate Sauce

New York Style Cheesecake, Raspberry Coulis

Bourbon Bread Pudding, Kentucky Bourbon Sauce

Chocolate Mousse Cake with Vanilla Sauce

Key Lime Tart with Fresh Whipped Cream

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