

# *First Seating*

## *3 course dinner*

**PEA, HOUSE, MAYTAG BLUE  
CHEESE SALAD OR  
CUP OF SOUP**

**DINNER ENTRÉE**

**SORBET, SUNDAE  
OR BURNT CREAM**

**COFFEE, TEA OR SODA**

**\$20**

**ROASTED CHICKEN BREAST DIJON**

Japanese breadcrumbs, Dijon mustard and Parmesan,  
roasted golden brown.

**BACON WRAPPED KOBE MEATLOAF**

Mashed potatoes, mushroom sauce,  
sweet-and-sour cabbage.

**ALMOND CRUSTED SEA SCALLOPS**

Pan seared golden brown, sherry-almond beurre blanc.

**SPICY CAJUN CHICKEN FETTUCCHINE**

Fettuccine, seared chicken tenderloins, spicy  
Cajun-style tomato sauce.

**ROCK SALT ROASTED PRIME RIBS OF BEEF**

Eight ounces, natural jus, mashed potatoes,  
freshly grated horseradish.

**GRILLED SALMON**

Lemon garlic vermouth butter.

## *Wine Specials*

**ENJOY A BOTTLE OF BURLWOOD**

**CHARDONNAY, MERLOT OR**

**CABERNET SAUVIGNON FOR**

**\$17.**