



## PLATED DINNER MENU

### *Chicken Dijon*

*Coated in Dijon and Seasoned Bread Crumbs and Served with a  
White Wine Dijon Cream Sauce  
Served with a choice of Garlic Mashed Potatoes or Wild Rice Pilaf  
And Fresh Seasonal Vegetables*

### *Chicken Picatta*

*In a White Wine Lemon Caper Sauce  
Served with a choice of Garlic Mashed Potatoes or Wild Rice Pilaf  
And Fresh Seasonal Vegetables*

### *Bistro Chicken*

*With Mushrooms and Shallots in a French Cream Sauce  
Served with a choice of Garlic Mashed Potatoes or Wild Rice Pilaf  
And Fresh Seasonal Vegetables*

### *New York Strip*

*Balsamic Glazed Mushrooms and Onions  
Served with a choice of Garlic Mashed Potatoes or Wild Rice Pilaf  
And Fresh Seasonal Vegetables*

***Pork Chop***

***With a Bourbon Cherry Glaze***

*Served with a choice of Garlic Mashed Potatoes or Wild Rice Pilaf  
And Fresh Seasonal Vegetables*

***Butternut Squash Ravioli***

***Tossed in a Light Garlic Cream Sauce***

***Macadamia Encrusted Whitefish***

***With a White Wine Cream Sauce***

*Served with a choice of Garlic Mashed Potatoes or Wild Rice Pilaf  
And Fresh Seasonal Vegetables*

*All meals served with Rolls and Butter and a Mixed Green Salad  
With choice of homemade dressings – Ranch, Creamy Bleu Cheese, French,  
Creamy Italian, Thousand Island, Balsamic Vinaigrette, or Caesar*