

# DINNER AND A SHOW

## APPETIZER, ENTRÉE, DESSERT & HOUSE BAR BEVERAGE

### APPETIZERS

Soup de jour, Caesar Salad or Garden Salad  
Ranch, Italian, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Oil & Vinegar

### ENTRÉES

#### SHRIMP SCAMPI

A classically prepared dish with Garlic Butter, Shrimp, Fresh Tomatoes & Capellini

#### SCALLOPS WITH CLAM SAUCE OVER LINGUINE

Sauteed Bay Scallops & Clams in a White Wine Garlic Sauce tossed in Linguine Pasta

#### CHICKEN PARMESAN

Italian Breadcrumb & Parmesan encrusted Chicken Breast topped with Mozzarella Cheese served over Fettuccine with Homemade Marinara Sauce

#### CHICKEN FRANCAISE

Lightly Egg Battered pan fried Chicken Breast finished with Wine Lemon Butter sauce served with Mashed Potato & Vegetable of the day

#### POT ROAST

Tender slow roasted Pot Roast topped with Country Gravy, Crispy Onions, Roasted Garlic Mashed Potatoes & fresh Seasonal Vegetables

#### BOLOGNESE

Homemade Marinara Sauce with Ground Beef, Lamb & Pork over Fettuccine & Shaved Parmesan

### DESSERTS

Lemon Tart - Chocolate Mousse Pie - Orange Pineapple Cake

### HOUSE BEVERAGE

House Wine, Well, Domestic Bottle or Draft Beer

*Please note 20% gratuity is added to every check  
Sorry we cannot make any substitutions in the menu*