



Traditional Served Dinners

All dinners are served with your choice of seasonal vegetables and potato, house salad with dressing, rolls and butter and dessert. Some menu options may not be possible to provide for small groups.

Roast Prime Rib of Beef 12 to 14 oz cut.....22.95

Cooked to your choice of doneness, served with Au Jus or Shitake Demi Glace

Roasted Tenderloin of Beef.....24.95

Tenderloin of Beef rubbed with herbs and garlic and oven roasted served with Bordelaise Sauce or Merlot infused Demi Glace

Sautéed Medallions of Beef.....26.95

Beef Tenderloin sliced into medallions and sautéed in butter served with Béarnaise Sauce or Marsala Sauce

Traditional London Broil.....16.95

Flank Steak marinated and grilled served with Sherry Mushroom Sauce

Braised Beef Tips.....12.95

Tender tips of beef braised in red wine and herbs and finished with a rich beef Demi glace served with your choice of potato or buttered noodles

Roast Loin of Pork Dijon.....15.95

Loin of pork dry rubbed with herbs served with a Dijon Demi Glace finished with heavy cream.

Breast of Chicken Francais.....13.95

Breast of chicken dredged in seasoned flour and beaten eggs sautéed and finished with Chablis infused Supreme Sauce.

Breast of Chicken Saltimbocca Virginia, Style.....15.95

Breast of Chicken sautéed and topped with thin slices of Virginia Country Ham, sliced Tomato, Provolone Cheese and finished with Supreme Sauce.

Breast of Chicken Forestier.....14.95

Breast of Chicken dredged in seasoned flour and sautéed and topped with assorted wild mushrooms in a Demi Glace Cream Sauce finished with a splash of sherry.

We also tailor our menus to suit your needs. Seafood entrée's are priced at market price and availability, as are Lamb and Veal If you are looking for something other than our standard offerings please let us know.

We can create a personalized menu for your special occasion.

If you are interested in buffets please ask to see our buffet menu. If you wish to create a buffet from our served dinner menu options add an additional \$2.00 per person, to the menu price.

If you wish to add a second entrée add an additional 2.50 per person. If a second entrée is in the seafood, lamb or veal category it will be priced at market price.



Country Hearth Dinner Buffets

All Country Hearth Dinners are served with house salad or specialty salad and your choice of starch and vegetable, dinner rolls and dessert.

Herb Roasted Chicken.....\$11.95

Assorted bone in chicken pieces seasoned with herbs, fresh cracked pepper, and extra virgin olive oil. Oven roasted to perfection offered with your choice of starch and vegetable selection

Beef Burgundy.....12.95

A French country classic, Tender tips of beef sautéed and simmered in red wine, garlic, thyme and mushrooms. Finished with a rich beef Demi Glace and served with crusty French bread and buttered noodles. Choose your vegetable from the chefs choice selection.

Italian Dinner Buffet.....11.95

Caesar Salad, a house specialty, Hearty Meat Lasagna, Rotini tossed in a Basil Cream Sauce, your choice of vegetable and warm crispy garlic bread

Additions:

\$1.95

Add to the Italian buffet with your choice of Hot or Sweet Italian Sausage and Peppers Ragout in Red Sauce

\$2.95

Sautéed Breast of Chicken Roma, Breast of Chicken Sautéed and topped with Julienne of Ham and Artichoke Hearts in a Basil Cream Sauce or Marinara Cream Sauce.

\$4.95

Marinara Fruit of the Sea, Shrimp, Scallops, and Calamari, Sautéed in Garlic Butter and tossed in Marinara sauce, served atop a bed of Penne pasta with fresh grated Parmesan. Spicy Hot or Sweet.