



## Welcome to A Magical Night!



**Chicken Cordon Bleu.....26**

Breaded chicken breast stuffed with Swiss cheese and ham, served with a mustard sauce

**Chicken Marsala.....25**

Tender medallions sautéed with a Marsala wine sauce and mushrooms

**Breast of Duck.....26**

Pan Seared duck breast served medium rare with sweet dried cherry sauce

*gf* **Pork Loin.....25**

Charbroiled pork loin served with balsamic maple glaze

**Shrimp Scampi.....25**

Baked with garlic & herbs and served with broccoli & pasta

*gf* **Stuffed Haddock.....25**

Fresh haddock fillets stuffed with shrimp mousse and crab, topped with a lobster sauce

*gf* **Faroe Island Salmon.....26**

Charbroiled with herb butter

*gf* **New York Strip.....30**

Twelve ounces of hand cut steak, charbroiled to your liking

**Filet Mignon.....32**

Eight ounces of our hand-cut, lightly seasoned steak charbroiled and served:

- On a bed of homemade bourbon barbeque sauce
- gf* • Gillette style topped with bleu cheese peppercorn butter and served on a bed of fresh red pepper pesto

**Ravioli a la Vodka.....21**

Cheese stuffed ravioli with a vodka sauce

**Ahi Tuna Salad.....15**

Sesame seed encrusted, rare tuna with mixed greens, wasabi-infused goat cheese, wonton strips, and ginger dressing

Dinners include soup or salad, a side, rolls, and whipped butter  
Children's dinner choices available upon request