

# Plated Dinner Options

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## Beef

**Slow Roasted Prime Rib of Beef\*** \$26  
12 oz. cut served medium with au jus, horseradish and baked potato

**BBQ Brisket** \$25  
House-smoked beef brisket sliced and served with roasted Yukon Gold potatoes.

**Balsamic Beef Medallions** \$22  
Pan seared medallions sautéed with onions and garlic deglazed with balsamic and tossed in a rich demi-glace served with roasted Yukon Gold potatoes

**Wild Mushroom Beef Medallions** \$22  
Pan seared medallions sautéed with onions and garlic topped with a wild mushroom cream sauce served with oven roasted Yukon Gold potatoes

**New York Strip Steak\*** \$23  
12 oz. char grilled medium New York Strip steak served with a baked potato

**London Broil** \$25  
Marinated flank steak roasted and topped with basil pesto served with Ginkgo potatoes

**Bacon Wrapped Filet Mignon** \$33  
8 oz. Filet, wrapped in bacon, char grilled, topped with wild mushroom sauce or dijon cream sauce, served with baked potato

## Seafood

**Filet of Atlantic Salmon** \$22  
Fresh filet oven roasted, topped with dill cream on a bed of rice pilaf

**Shrimp Scampi** \$25  
Six jumbo shrimp sautéed with garlic, onion, lemon and white wine on a bed of rice pilaf

**Sesame Crusted Ahi Tuna** \$25  
Sashimi grade tuna steaks pan seared medium rare topped with teriyaki ginger on a bed of rice pilaf

## Chicken

**Chicken Marsala** \$20  
Chicken breast sautéed, tossed with garlic, shallots and mushrooms in a Marsala wine sauce served with vegetables, black beans & rice

**Oven Roasted 1/2 Chicken** \$15  
Served with roasted Yukon Gold potatoes

**Champagne Chicken** \$20  
Sautéed breast and topped with rich champagne cream served with wild rice blend

**Grecian Chicken** \$20  
Sautéed breast tossed with artichoke hearts, black olives and mushrooms in a white wine cream sauce, served on a bed of rice pilaf

**Chicken Nouvelle** \$23  
Mushroom and spinach filled breast baked in puff pastry served on a bed of poulet sauce with rice pilaf

**Chicken Veronique** \$20  
Breast sautéed with shallots, mushrooms and white grapes tossed in white wine cream served with rice pilaf

**Tuscan Chicken** \$20  
Sautéed breast with basil, garlic, onion, Roma tomatoes, topped with melted fresh Mozzarella served with rice pilaf

**Cider House Chicken** \$20  
Pan-seared chicken breast topped with roasted Fuji apple chutney

**Jerusalem Chicken** \$22  
Pan-seared breast with artichokes, mushrooms, garlic and sundried tomatoes

**Balsamic Glazed Caprese Chicken** \$20  
Pan-seared chicken breast with balsamic glaze, topped with sliced tomatoes, fresh Mozzarella and basil

# Plated Dinner Options continued...

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## Pork

**Cherry Basil Pork Loin** \$20  
Slow roasted loin of pork sliced and topped with cherry basil cream sauce served with roasted Yukon Gold potatoes

## Vegetarian

**Grilled Vegetable Paella** <sup>GF</sup> <sup>DF</sup> \$17  
Fresh seasonal vegetables grilled and served atop a bed of rice pilaf

**Vegan Stuffed Portobello** <sup>GF</sup> <sup>DF</sup> \$17  
Kale and white beans stuffed in a portobello mushroom, baked with garlic and onions

**Vegan Stuffed Tomato** <sup>GF</sup> <sup>DF</sup> \$17  
Roasted vegetables, black beans, roasted corn and sweet potatoes stuffed and baked in a tomato

## Other

**Four Bone Lamb Rack** \$Market Price  
Roasted medium rare herb crusted rack served with Ginkgo potatoes

**Surf 'n' Turf** \$38  
4 oz. char grilled petite Filet Mignon paired with a 5 oz. cold water lobster tail served with Ginkgo potatoes, drawn butter and lemon

**Duck Breast Ferguson\*** \$29  
Pan seared duck breast tossed in a lingonberry herbed sherry sauce served with fried rice

**Apple Cherry Venison** \$Market Price  
Roasted sliced venison loin topped with apple cherry chutney served with roasted Yukon Gold potatoes

**Veal Chop Morel\*** \$Market Price  
Single bone, center cut chop charred medium rare topped with morel mushroom compote served with garlic smashed potatoes

\*Items not available for duet plate