



## Entrées

### *Italian Stuffed Chicken Breast*

Panko Crusted and Stuffed with Ham, Prosciutto, and Mozzarella Cheese Topped with a Roasted Red Pepper Sauce

### *Chicken Provençal*

Oven Roasted Chicken Breast Sautéed with Mushrooms and Tomatoes in a White Wine Garlic Sauce

### *Chicken Marsala*

Pan Seared Chicken Breast topped with Prosciutto & Provolone in a Marsala Wine Sauce

### *Sliced Pork Tenderloin*

Oven Roasted and Stuffed with Spinach, Mushrooms and Shallots, Served with Dijon-Bacon Gravy

### *Crab Cakes*

Two Pan Seared Lump Crab Cakes with Remoulade

### *Beef Tenderloin*

Oven Roasted and Thick Sliced with Rosemary Au Jus

### *Grilled Swordfish Steak*

With a Pepper Cream Sauce

### *Eggplant Parmigiana*

With Marinara, Mozzarella and Fresh Basil

### *Portabella Napoleon*

Seasoned and Grilled Portabella Mushroom Topped with Fresh Mozzarella, Tomato, Fresh Basil, Olive Oil and Parmigiano-Reggiano

### *Pesto Salmon*

Salmon Filet with Basil Pesto Topped with Goat Cheese Bread Crumbs

### *Hawaiian Mahi Mahi*

Lightly Seasoned and Grilled Mahi Mahi Filet Topped with a Fresh Pineapple and Mango Salsa

### *Honey Glazed Salmon*

Six Ounce Filet with a Honey & Soy Sauce Crust

### *Grilled Flank Steak*

Perfectly Seasoned, Grilled and Sliced; Served with Sautéed Onions and Red and Green Peppers

### *Braised Pork Chop*

Savory Mixture of Dried Cherries, Shallots, Demi-Glace, Thyme and White Wine