

PLATED DINNER MENUS

All Dinners come with Fresh Homemade Rolls, Chef's Seasonal Vegetable, Chef's Suggested Starch and Tossed Green Salad.
Choose a Caesar Salad for an additional \$1.00 Per Person

Beef and Pork Entrees

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| Slow Roasted Prime Rib of Beef au Jus rubbed with Garlic and Cracked Black Pepper (our house specialty) Served with Horseradish Mashed Potatoes | 10 oz. \$26.00 12 oz. \$30.00 |
| Slow Roasted Sirloin Steak with a Caramelized Shallot Bourbon Sauce Served with Garlic Smashed Potatoes | 10 oz. \$25.00 12 oz. \$29.00 |
| Filet of Beef Tenderloin with a Roasted Garlic Demi-Glaze, cooked Medium-Rare Served with your choice of Garlic Smashed Potatoes with or without Blue Cheese Butter | 7 oz. \$30.00 10 oz. \$35.00 |
| Boneless Stuffed Pork Chops with Cornbread, Apple Vermont Maple Sausage Stuffing served with Smashed Red Bliss Potatoes Served with Sweet Mashed Potatoes or Smashed Red Bliss Potatoes | \$22.00 |
| Garlic and Rosemary Crusted Oven Roasted Boneless Pork Loin with Apple Cinnamon and Raisin Chutney or Red Wine Cider Demi-Glazed served with Buttery Mashed Potatoes. | \$20.00 |

Poultry Entrees

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| Baked Teriyaki Glazed Boneless Chicken Breast served with Jasmine Rice and Asian Vegetables | \$20.00 |
| Roast Turkey Dinner served with Herb Stuffing, Buttery Mashed Potatoes, Pan Gravy and Cranberry Sauce | \$22.00 |
| Sautéed Chicken Marsala served with Shallots, Mushrooms, Butter and Sweet Marsala Wine Sauce Served with Garlic Smashed Potatoes. | \$22.00 |
| Oven Baked Statler Chicken Breast with Mushrooms and a Rosemary Herb Sauce with Buttery Mashed Potatoes | \$21.00 |
| Vermont Stuffed Chicken with Vermont Cheddar Cheese and Cured Ham with a Creamy Apple Cider Sauce Served with Buttery Mashed Potatoes or Sweet Mashed Potatoes | \$24.00 |

Seafood Entrees

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| Honey Teriyaki Filet of Atlantic Salmon served with Jasmine Rice and Asian Vegetables | 6 oz. \$23.00 8 oz. \$26.00 |
| Stuffed Baked Sole Filet served with Scallops and Lump Crab Stuffing served with Wild Rice Pilaf | \$23.00 |
| Baked Tilapia Filet topped with Baby Shrimp and a White Wine Leek Sauce Served with Wild Rice Pilaf. | \$23.00 |
| Jumbo Shrimp Scampi sautéed with Olive Oil, lots of Garlic, Butter, White Wine and a hint of Lemon Served with Bow Tie Pasta or Jasmine Rice | \$30.00 |

Vegetarian Entrees

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| Mediterranean Pasta with Artichoke Hearts, Greek Olives, Sun-Dried Tomatoes, Spinach, Basil, Rosemary, Onions, Garlic, Olive Oil, White Wine, Butter and Feta Cheese over Linguine | \$23.00 |
| Stuffed Portabella Mushroom Napoleon filled with Spinach, Roasted Red Peppers, Pesto and Goat Cheese Topped with Puff Pastry. | \$28.00 |
| Stuffed Squash Ravioli with Roasted Garlic Cream Sauce and Fresh Vegetables. | \$23.00 |

DINNER DESSERTS (Choose One)

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| Raspberry Chiffon Cake with Fresh Berry Coulis | New York Style Cheesecake with Strawberry Compote |
| Custard Filled Mixed Berry Tart with Fresh Whipped Cream | Belgian Chocolate Mousse Cup with Almond Brittle |
| Chocolate Raspberry Chamborde Cake with White Chocolate Shavings | Fresh Strawberries topped with Fresh Sweet Crème (Seasonal) |

Choose one main Entrée and a Chef's Choice Vegetarian Option will be offered as well.
A second entrée can be chosen if a guaranteed number is provided.
Please add applicable Vermont Rooms & Meals Tax and 18% Service Charge. Private Banquet Room is Included.