# Dinner Menu

## Starters
- Creamy Wild Mushroom Soup
- Chicken Waldorf Salad
- Crispy Shrimp
- Beef Carpaccio

## Classics
- Baked French Onion Soup
- Caesar Salad
- Garden Salad
- Shrimp Cocktail
- Seasonal Fruit Medley
- Escargots à la Bourguignonne

## Entrees
- Chicken Marsala
- Horseradish-Crusted Salmon
- Herb Roasted Turkey
- Spicy Grilled Pork Chop
- Prime Rib of Beef

## Chef’s Recommendation
- Creamy Wild Mushroom Soup

## Selects
- Whole Maine Lobster
- Surf and Turf
- Chops Grillé Filet Mignon
- New York Strip Loin
- Spaghetti Bolognese

## Desserts
- Warm Hazelnut Chocolate Cake
- Creamy Olive Oil Pudding
- Peach Blueberry Cobbler
- Creme Brulee
- Apple Pie à La Mode
- New York Cheesecake
- Royal Chocolate Cake
- Artisan Cheese Plate
- Seasonal Fruit Medley
- Ice Cream
- No Sugar Added Ice Cream

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*Gluten-free, Lactose-free, Vegetarian*

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*Note: Portions of this menu may contain nuts, wheat, dairy, eggs, milk, or milk products, or other ingredients that may cause allergic reactions. Please check with your server for dietary needs. All dishes are prepared with allergen-safe practices.*