
2009 SUNSET DINNER MENU

SALAD

Garden Mixture of Greens, Olives, Tomatoes, Cucumbers, Shredded Carrots, Croutons with Choice of Balsamic Vinaigrette and Ranch Dressings

CARVING STATION

Top Round of Beef Slow Roasted Top Round of Beef hand-carved to order and served with Au Jus and Horseradish Cream Sauce

Old Smokehouse Carved Ham Lean Ham slow-cured for a distinctively rich, smoky flavor and served with a tangy Honey-Mustard Sauce

ENTRÉES

Captain's Stuffed Chicken Stuffed Boneless Breast of Chicken served with a Savory Sauce

Pasta Primavera Imported Pasta with Fresh Seasonal Vegetables served with your choice of Traditional Marinara or the Chef's Special Selection

COMPLEMENTS

Garlic Mashed Potatoes

Green Bean Almandine

DESSERTS

Sweet Dessert Duo:

Traditional New York-style Cheesecake

Sweet Chocolate Mousse Truffle

