



Plated Menu

Dinner Rolls, Soft Beverages, Coffee & Tea Included

Choice of One Appetizer

Add Additional Course for \$5.95

Smoke Rise Salad ~ *Baby Lettuces, Cucumbers, Grape Tomatoes, Carrots, Red Onion and Red Wine Vinaigrette*

Caesar Salad ~ *Hearts of Romaine, Garlic Croutons, Parmesan Reggiano*

Wedge Salad ~ *Iceberg Lettuce, Crispy Bacon, Vine Ripe Tomato, Crumbled Bleu Cheese, Russian Dressing*

Four Cheese Arancini ~ *Marinara Dipping Sauce*

Deviled Eggs ~ *Jalapeño, Crumbled Bacon*

Sliced Tomato & Mozzarella ~ *Fresh Basil, EVOO, Balsamic Drizzle*

Minestrone Soup

Chicken Vegetable Noodle Soup

Traditional Penne Ala Vodka ~ *Blush Sauce, Parmesan Cheese*

Cheese Tortellini ~ *Sauteed Spinach, Red Peppers, Garlic Cream*

Choice of Two Entrees

Add Additional Entrée Selection for \$6.95

Served with Chef's Selection of Starch & Seasonal Vegetables

Grilled Chicken Breast ~ *Dijon Beurre Blanc*

Chicken Francaise ~ *Lemon Butter White Wine Sauce*

Chicken Marsala ~ *Mushrooms, Marsala Wine Sauce*

Pan Roasted Salmon ~ *Miso Glaze*

Salmon Piccata ~ *White Wine & Capers*

Horseradish Crusted Cod ~ *Beurre Blanc*

Cavatelli & Sausage ~ *Broccoli Rabe, White Wine, Garlic & Oil*

Orecchiette & Chicken ~ *Pesto Cream Sauce*

Shrimp Alfredo ~ *Penne Pasta*

Blackened Cauliflower Steak ~ *Au Poivre Sauce*

Jumbo Lump Crab Cake ~ *Corn & Tomato Slaw*

Choice of One Dessert

Chocolate Mousse Cake ~ *Raspberry Coulis*

New York Style Cheesecake ~ *Fresh Strawberries, Whipped Cream*

Chocolate Waffle Cup with Pastry Cream and Seasonal Fruit

Crème Brulee

Price Per Person: \$52.95

(Plus N.J. Sales Tax and 20% Service Charge)

The Service Charge is Retained by the Inn and not Considered a Gratuity

Premium Entrees

Roasted 8 oz. Filet Mignon ~ *Merlot Demi* ~ \$14.95

Grilled 10 oz. N.Y. Strip ~ *Roasted Mushroom Au Jus* ~ \$10.95

Braised Short Ribs ~ *Balsamic Onion Au Jus* ~ \$9.95

Chilean Sea Bass ~ *Miso Glaze* ~ MP

Add Lobster Tail ~ MP / Oscar Style ~ Additional \$5.95