



1101 Northern Blvd. Clarks Summit, PA 18411. 800.642.2215

Elegant Dinner Entrees

*All entrees include a served House Salad, Rolls & Butter,
Chef's Choice of Fresh Vegetable and Appropriate Potato or Rice Accompaniment.
Assorted Diet and Regular Soft Drinks, Freshly Brewed Columbian Regular & Decaf Coffee, and Herbal Tea.
Choice of Dessert.*

Poultry

Chicken Saltimbocca

Panko encrusted stuffed Breast of Chicken with Spinach, Proscuitto and Mozzarella served with a Marsala Wine Sauce...\$21.95

Oven Roasted French Chicken Breast w Caramelized Scallops

Garnished with a Julienne of Leeks and served with a Lemon Beurre Blanc Sauce...\$26.95

Pine Nut Crusted Chicken

Stuffed with a Sundried Tomato and Wild Mushroom Stuffing with a Roasted Garlic White Wine Sauce...\$23.95

Herb-Roasted bone-in Half Chicken

Served with an Apricot Ginger Glaze...\$19.95

Chicken Breast

Topped with Grilled, Marinated Portabella Mushrooms and capped with Fontina Cheese...\$20.95

Chorizo-Stuffed Chicken Breast

Filled with a Spicy Spanish Sausage Stuffing and served with a Tomato Coulis...\$21.95

Chicken Roulade

Bread Crumb Chicken Breast stuffed with Roasted Red Peppers and Chevre Cheese and served with a Pesto Cream Sauce...\$20.95

Chicken Florentine

Chicken Francaise served over a bed of Sautéed Spinach with Garlic, Lemon and Wine Sauce...\$19.95

Beef & Lamb

Prime Rib Jus Lie

Roasted to Medium Rare & served in its own juice...\$26.50

Roast Sirloin of Beef

With a Brandied Green Peppercorn Demi Glace...\$23.95

Roast Peppered Tenderloin

Roasted to medium rare and sliced thick and served with a Tomato Béarnaise...\$29.95

Roasted Tenderloin of Beef

Served with a Wild Mushroom Ragout...\$29.95

Seared Filet Mignon

Filet Mignon served with a Port Wine Demi Glace...\$32.95

Seared Lamb Medallions

Stuffed with Caramelized Onions & Blue Cheese, served with a Merlot Reduction Sauce...\$26.95

Roasted Dijon-Crusted, Garlic & Parmesan Lamb Chops

Served with a Traditional Mint Sauce then roasted to Medium Rare...\$29.95

Please add 20% Service Charge and 6% Sales Tax to each meal



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Seafood

Fillet of Sole

Stuffed with Shrimp with a Tomato Beurre Blanc...\$22.95

Potato Crusted Salmon

Fresh Salmon served with a Chive Beurre Blanc...\$20.95

Lobster Tail

Brazilian Lobster Tail served with Drawn Butter...Market Price

Seared Salmon

Presented with Fresh Tomatoes, Olives & Artichokes...\$20.95

Peppered Seared Tuna

With a Cucumber & Fresh Fruit Salsa...\$21.95

Baked Cod

Served with plum tomato Beurre Blanc...\$19.95

Flounder stuffed with Crab

Served with a White Wine and Lemon Cream Sauce...\$24.95

Pork and Veal

Herb Seared Veal Loin

Veal Loin topped with Fresh Herbs and seared to medium rare and served with a Marsala Wine Sauce...Market Price

Double-Cut Pork Chops

Stuffed with an Apple-Bread Stuffing and served with a Fresh Fruit Chutney...\$20.95

Seared Tenderloin of Pork

With a Ginger Soy Glaze...\$20.95

Sliced Stuffed Pork Loin

Stuffed w/ Dried Cherries & Apples, accompanied by a Cider Bourbon Sauce...\$20.95

Veal and Shrimp

Breaded Veal Cutlet with a Garlic Chive Beurre Blanc garnished with two Jumbo Shrimp...\$30.95

Grilled Veal Chop

Topped with Sundried Tomatoes & Gorgonzola Cheese w/ Rich Madeira Sauce...Market Price

Frenched 10 oz. Pork Chop

Seared and Served with Dried Cherry Merlot Demi-Glace with a Shallot Chutney...\$21.95

Combination Dinner Entrees

Grilled Petite Filet Mignon Combos:

Salmon Fillet

Topped with a Béarnaise Sauce and accompanied by a Grilled Petite Filet Mignon...\$32.95

Maryland Lump Crab Cake

With a Spiced Tomato Relish and accompanied by a Grilled Petite Filet Mignon ...\$34.95

Seared Chicken

In a Wild Mushroom Sauce and accompanied by a Grilled Petite Filet Mignon...\$29.95

Grilled Swordfish

With Wasabi Butter and accompanied by a Grilled Petite Filet Mignon...\$32.95

Jumbo Shrimp

With a Lemon Garlic and compound butter and accompanied by a Grilled Petite Filet Mignon...\$34.95

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