



ENTREES

PRICES INCLUDE: your choice of a side dish (unless stated in entrée description), your choice of a Garden or Caesar Salad, dinner rolls & butter or garlic bread, dessert, beverages, and **clear** plasticware.

MEATS

Chicken Stir-Fry \$10.95

Chicken and vegetables stir-fried served with steamed rice, oriental salad and fortune cookies.

Grilled Chicken Breast \$14.95

Served with pasta and roasted peppers in a basil sauce.

Chicken & Artichokes \$14.95

Medallions of chicken and artichokes sautéed in a homemade Marsala wine sauce.

Stuffed Chicken Breast \$15.95

Tender chicken breast stuffed with spinach and sun dried tomatoes, served with rice and homemade Marsala wine sauce.

Prosciutto & Basil Stuffed Chicken \$16.95

Served in our homemade Marsala wine sauce with rice.

Roasted Turkey \$12.00

Fresh, slow-roasted turkey served in our homemade turkey gravy served with roasted Yukon Gold potatoes.

Thanksgiving Dinner \$14.95

Our Roasted Turkey dinner with corn, mashed potatoes, stuffing and cranberry sauce.

Roasted Beef Top Round \$12.00

Served in our homemade rosemary demi-glace with roasted Yukon Gold potatoes.

Shepherd's Pie \$12.95

Ground beef, peppers & corn in a seasoned demi-glace topped with cheesy mashed potatoes and baked to perfection.

Choice Cut Prime Rib \$16.95

Served medium rare in au jus with roasted Yukon Gold potatoes.

New York Strip \$17.95

Served medium rare with roasted garlic rosemary demi-glace and roasted peppers.

Pan Seared Filet Mignon 6 oz \$18.95; 8 oz \$22.95

Served medium rare in rosemary demi-glace with roasted Yukon Gold potatoes.

Baked Pit Ham \$11.00

Fresh, slow-roasted ham served with a brown sugar pineapple glaze.

Jerk Tenderloin \$14.95

Pork tenderloin rubbed with our special jerk seasoning and grilled to perfection, topped with pineapple salsa served with bell pepper rice.

Roasted Stuffed Pork Tenderloin \$23.95

Tenderloin of pork, dried apricots and spinach rolled in a spiral and baked.

Beef, Chicken & Tuna Skewers \$15.95

Beef tenderloin, chicken and fresh tuna skewered with red bell peppers and onion marinated in our special recipe and grilled to perfection and served with our savory saffron rice.

SEAFOOD

Fish & Chips \$11.00

Fresh cod battered with our special beer batter, fried till golden brown and served with homemade potato wedges, tartar sauce and malt vinegar (for parties no more than 15).

Paella \$16.95

Classic Mediterranean rice dish (mildly spicy) with clams, scallops, shrimp, chicken and saffron.

Salmon Florentine \$16.95

Grilled salmon florentine topped with a white wine basil sauce.

Grilled Salmon \$19.95

Grilled salmon served on a bed of risotto topped with tomatoes and Parmesan cheese.

Grilled Swordfish \$21.95

Grilled swordfish served in an oven-roasted tomato and balsamic sauce on a bed of homemade spinach gnocci. (20 person min.)

Salmon Strudel \$23.95

Salmon and creamed leeks wrapped in phyllo dough and baked to perfection.

Maryland Crab Cakes \$23.95

Jumbo lump crabmeat served with a chive-lemon butter sauce.

If you would like to offer your guests more than one Entree selection just take the higher priced Entree dish and add \$2.00 per person. Please talk with you Mizuna Coordinator for more information!