

# THE SHAREHOLDER MENU

## FIRST COURSE

HOUSE SALAD WITH CREAMY ITALIAN

CRISP ROMAINE CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

## MAIN ENTRÉE

### HOUSE CUT OF PRIME RIB

Our House Specialty is slow roasted & carved lean to order with classic garniture.  
Served with today's fresh vegetable & roasted garlic mashed potatoes.

### USDA PRIME FILET MIGNON

Charbroiled prime filet mignon accompanied with a cabernet bordelaise sauce.  
Served with today's fresh vegetable & roasted garlic mashed potatoes.

### JUMBO PRAWN SAUTÉ

Succulent wild gulf prawns sautéed in a white wine garlic sauce.  
Served with today's fresh vegetable & wild rice pilaf.

### FRESH PACIFIC SWORDFISH

Hook & line caught. Open flame grilled & accompanied with a dill caper sauce on the side.  
Served with today's fresh vegetable & wild rice pilaf.

### SAUTÉED CHICKEN MARSALA

Lightly pounded chicken breast sautéed in a mushroom marsala wine sauce.  
Served with today's fresh vegetable & roasted garlic mashed potatoes.

### VEGETARIAN FUSILLI PRIMAVERA

Fusilli pasta with campari tomatoes, shiitake mushrooms, broccoli, basil & garlic.  
Choice of a marinara sauce, an alfredo sauce or an olive oil sauce.

## DESSERT COURSE

CLASSIC CHEESECAKE WITH RASPBERRY SAUCE

FRESH FRUIT SORBETTO

CRÉME BRULEE