Dinner Entrée Menu

Salad Selections
(Select One)

House Salad
House Greens with Carrots, Tomatoes, Cucumbers and Vinaigrette Dressing

Caesar Salad
Romaine, Parmesan Cheese, Crouton and Housemade Caesar Dressing

Kale Salad
Kale, Mandarin Oranges, Blackberries, Strawberries, Carrots and Ginger Soy Dressing

Greek Salad
Romaine, Tomatoes, Cucumbers, Olives, Feta Cheese and Herb Vinaigrette Dressing

Spinach Salad
Spinach and Mixed Greens with Cranberries, Red Onions, Bacon, Hardboiled Egg, Parmesan Cheese and Apple Vinaigrette Dressing

Knife and Fork Iceberg Salad
Petite Iceberg, Bleu Cheese, Bacon, Tomatoes and Vinaigrette Dressing  1.50

Knife and Fork Caesar Salad
Wedge of Romaine, Parmesan Cheese, Crouton, Lemon Wedge, Black Pepper and Housemade Caesar Dressing  1.00

Knife and Fork Berry Salad
Petite Iceberg, Romano Cheese, Assorted Berries and Apple Vinaigrette Dressing  1.50

Entree Selections
Please select one menu for the entire group.
All entree selections include the following:
  Lion House Rolls, Choice of One Salad, One Entrée and One Dessert.

Beef Entrees

Bacon Wrapped Tenderloin
Tenderloin wrapped with Bacon and sprinkled with Bleu Cheese served with Sweet Potato and a Fresh Seasonal Vegetable  33

Braised Beef
Braised Beef served with Gravy, Mashed Potatoes and a Fresh Seasonal Vegetable  28

Pork Entrée

Marinated Pork Loin
Pork Loin with a Citrus Marinade served with Smashed Red Potatoes and a Fresh Seasonal Vegetable  28
Entree Selections
Please select one menu for the entire group.
All entree selections include the following:
  Lion House Rolls, Choice of One Salad, One Entrée and One Dessert.

Chicken Entrees

Herbed Chicken
Airline Breast of Chicken served with Butter Thyme Sauce, Mashed Potatoes and a Fresh Seasonal Vegetable  24

Artichoke Chicken
Chicken Breast topped with Artichoke and a Garlic Cheese Medley served with Mornay Sauce, Yukon Gold Mashed Potatoes and a Fresh Seasonal Vegetable  26

Smith Chicken
Pan-Seared Chicken Breast topped with Ham and Swiss Cheese served with Mornay Sauce, Wild Rice Pilaf and a Fresh Seasonal Vegetable  24

Roman Chicken
Breast of Chicken filled with Ricotta Cheese, Spinach and Sun-Dried Tomatoes served with Mornay Sauce, Wild Rice Pilaf and a Fresh Seasonal Vegetable  30

Chicken Wellington
Breast of Chicken stuffed with Mushroom and Ham Duxelle wrapped in a Flaky Puff Pastry served with Cream Sauce and a Fresh Seasonal Vegetable  32

Chicken Parmesan
Grilled Breast of Chicken with Housemade Marinara and Mozzarella Cheese served with Angel Hair Pasta and a Fresh Seasonal Vegetable  26

Fish Entrées

Pangasius
Pangasius served with Fruit Salsa, Lemon Parsley Rice and a Fresh Seasonal Vegetable  26

Lemon Butter Salmon
Salmon served with a Lemon Butter Sauce, Mashed Potatoes and a Fresh Seasonal Vegetable  27

Pasta Entree

Manicotti
Medley of Cheese and Herbs in Tubes of Pasta baked in a Housemade Marinara Sauce served with a Fresh Seasonal Vegetable  24
Entree Selections
Please select one menu for the entire group.
All entree selections include the following:
   Lion House Rolls, Choice of One Salad, One Entrée and One Dessert.

Duo/Trio Entrees

**Pork**

**Pork Chop and Shrimp**
Pork Chop with Sweet Chili Sauce and Grilled Shrimp Skewer served with Buttered Couscous and a Fresh Seasonal Vegetable  $33

**Beef**

**Beef and Chicken Sausage**
Herb Seared Beef Tenderloin and a Crispy Chicken Sausage Cake served with Béchamel Sauce, Mashed Sweet Potatoes and a Fresh Seasonal Vegetable  $33

**Short Rib and Shrimp**
Braised Short Rib with Beef Jus and Grilled Shrimp served with Loaded Rice and a Fresh Seasonal Vegetable  $39

**Chicken**

**Garlic Chicken and Lime Shrimp**
Garlic Chicken and Lime Shrimp served with White Rice and Snow Peas $33

**Salmon**

**Salmon and Steak**
Grilled Salmon and New York Steak served with Compound Butter, Smashed Red Potatoes and a Fresh Seasonal Vegetable  $37

**Salmon and Shrimp**
Baked Salmon and Grilled Shrimp in Scampi Sauce served with Wild Rice Pilaf and a Fresh Seasonal Vegetable  $33

**Trio**

**Sausage, Pork Tenderloin and Steak**
Kielbasa Sausage, Herb Crusted Pork Tenderloin and NY Steak served with Compound Butter, Baked Potato and a Fresh Seasonal Vegetable  $40
Dessert Selections
(Select One)
Chocolate Cake
Chocolate or Mint Brownie with Vanilla Ice Cream
French Silk Chocolate Mousse with Slivered Almonds
Chocolate Macadamia Nut Moussecake with an Oreo Cookie Crust
New York Cheesecake with Berry Sauce
Carrot Cake
Vanilla Ice Cream with a Shortbread Cookie
Shortcake with Fresh Glazed Strawberries and Whipped Cream
   (Seasonal April-September)
Strawberry Crepes with Berry Sauce and Vanilla Ice Cream
   (Seasonal April-September)
Caramel Apple Shortbread Dessert
Pumpkin Pie (Seasonal October-December)
Key Lime Pie

Specialty Desserts
Crème Brûlée- Baked Vanilla Custard topped with Caramelized Sugar  2.00
Pavlova- Crisp Meringue Shell with Soft Center, Whipped Cream and Seasonal Fresh Fruit  2.00

Beverage Enhancements
(Select one)
Raspberry Lemonade 1.50
Sparkling Apple Juice  1.00
Sparkling White Grape Juice 1.00