

Dinner Menu

All entrees include soup or salad,
warm buttered rolls, dessert, and sparkling house punch

Vegan Option | \$27.00

Bruschetta Chicken | \$20.95 GF

Roasted breast of chicken topped with a tomato and basil bruschetta and finished with a balsamic glaze reduction. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Slow Cooked Roast Beef | \$25.95

A house favorite. Tender lean beef, slow roasted to perfection. Served with rich beef gravy, glazed carrots, and creamy pepper mashed potatoes.

Lemon Cream Chicken | \$20.95 GF

House special. Roasted breast of chicken topped with a rich lemon cream sauce. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Glazed Old Town Ham | \$21.95

Delicious ham baked in our own special honey mustard glaze. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Chicken Cordon Bleu | \$20.95

A traditional favorite. A 7oz. breaded breast of chicken filled with Canadian bacon and Swiss cheese. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Pork Medallions | \$21.95

Pork medallions topped with our tangy honey-orange glaze. Served with a seasonal vegetable and creamy pepper mashed potatoes.

Prime Rib | \$28.95

Tender 8oz. medium prime rib slice with au jus and horseradish. Served with glazed carrots and creamy pepper mashed potatoes.

Baked Salmon | \$22.95 GF

Golden fillet of salmon served with a seasonal vegetable and rice pilaf.

*Italian Medley | \$20.95

Bruschetta chicken and spinach and cheese ravioli.
Served with Caesar salad and bread sticks
with spumoni ice cream for dessert.

*Not available as a split menu option