



# Dinner

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## **Roast Loin of Pork**

Loin of pork rubbed with herbs and roasted served with a Dijon Demi glaze

## **Sauteed Boneless Pork Chops**

Lean pork loin chops dredged in seasoned flour and sauteed then napped with a Demi Glaze Pan Gravy

## **Grilled London Broil w/ Sherry Mushroom Sauce**

Tender flank steak marinated and grilled served with sherry mushroom sauce

## **Roasted Tenderloin of Beef w/ Bordelaise Sauce**

Dry rubbed tenderloin of beef, hot roasted and served with traditional bordelaise sauce

## **Breast of Chicken Francaise**

Tender Breast of Chicken dredged in seasoned flour, sauteed and served with lemon scented Supreme Sauce

## **Breast of Chicken Piccata**

Breast of Chicken dredged in seasoned flour, sauteed and topped with the traditional Garlic Lemon Butter Sauce

## **Breast of Chicken Mountain Valley**

Sauteed Breast of Chicken topped with sliced tomato, country ham, swiss cheese and oven baked Napped with supreme sauce

## **Herb Roasted Salmon w/ Lemon Dill Sauce**

Fillet of Salmon seasoned with herbs and roasted top with lemon dill sauce

## **Panko encrusted Tilapia Fillet**

Tilapia Fillet coated with Japanese Bread crumbs served with lemon wedges