

Sit-Down Dinners

(beginning at 4:00 p.m. – service charge and sales tax not included)

For a sit-down dinner, you may choose two entrées.*

Entrée prices include your choice of salad from the selections listed below.

Salads

Greek Salad

Hearts of romaine, feta cheese, calamata olives, Roma tomatoes and cucumber tossed in Greek dressing.

Caesar Salad

Hearts of romaine, shredded asiago cheese, garlic croutons, tossed in Caesar dressing.

California Salad

Seasonal baby greens with candied pecans, crumbled bleu cheese, cucumbers and tomatoes, topped with raspberry vinaigrette.

Cinnabar House Salad

Fresh mixed greens, Roma tomatoes, cucumbers, shredded carrots, jicama and croutons, topped with house dressing.

Entrées

All entrées served with fresh seasonal vegetables, choice of starch, rolls and butter, coffee and tea.

Starches: rice pilaf, wild rice pilaf, vegetable fried rice, garlic and white cheddar cheese mashed potatoes, roasted red potatoes, au gratin potatoes, twice-baked potatoes, rotini with asiago cheese sauce, penne with tomato basil pesto, fusilli with tomato-Alfredo sauce.

Poultry

Chicken Wellington

Roasted chicken breast with mushroom duxelle, baked in a flaky pastry and served on a hollandaise sauce.
\$38

Chicken Marsala

Seared chicken breast topped with a light mushroom marsala sauce.
\$38

Champagne Chicken

Boneless chicken breast stuffed with a mixture of artichoke hearts, black olives, shredded parmesan and brie cheeses, topped with a champagne cream sauce.
\$38

Chicken Cordon Bleu

A breaded chicken breast stuffed with ham, Swiss cheese and topped with Bechamel sauce.
\$38

Italian Cheese Stuffed Chicken

Baked chicken breast stuffed with a blend of provolone, fontina, asiago and ricotta cheeses with roasted garlic and topped with a light tomato-basil sauce.
\$38

*If you wish to order a third entrée, add \$5 for each person requesting that entrée.

Prices are subject to change.

Beef

New York Steak

Grilled choice New York steak topped with burgundy wine sauce.
\$39

London Broil

Seasoned sirloin steak, grilled, sliced thin and topped with a port mushroom sauce.
\$39

Roast Prime Rib

Served with horseradish sauce and au jus.
\$39

Steak Au Poivre

Grilled New York steak, sliced and topped with a sherry-peppercorn sauce.
\$39

Filet Mignon

Grilled tenderloin of beef, topped with choice of bearnaise, roasted shallot demi-glaze or bordelaise sauce.
\$43

Seafood

Baked Salmon

Filet of salmon baked in white wine, topped with choice of creamy dill or lemon-caper sauce.
\$38

Mahi Mahi

Marinated filet, seared and topped with choice of pico de gallo or fruit salsa.
\$38

Lobster

Maine lobster broiled and basted with garlic butter.
Market price

Swordfish with Fruit Salsa

Grilled swordfish served with an apple pineapple salsa.
\$40

Combination Dinners

Filet Mignon and Salmon
\$44

Filet Mignon and Scampi
\$44

Filet Mignon and Lobster
Market price

New York Steak and Salmon
\$42

New York Steak and Scampi
\$42

London Broil and Scampi
\$42

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Vegetarian

Dijon Rotini

Sautéed red onions, mushrooms, artichoke hearts and Roma tomatoes tossed in a dijon cream sauce with rotini pasta. Served with garlic bread.

\$27

Pasta Primavera

Seasonal vegetables sautéed with garlic, finished with your choice of Alfredo, marinara or tomato-Alfredo sauce and tossed with fettucini pasta. Served with garlic bread.

\$27

Grilled Vegetables Encrouté

A medley of vegetables grilled and baked in a flaky pastry, served on top of a red pepper coulis.

Served with garlic bread.

\$29

Spinach Tortellini with Alfredo Sauce

Served with garlic bread.

\$27

Children's Menu

Chicken Strips

Served with fruit and French fries.

\$14

Kids' Burger

Served with lettuce, tomato, pickle and French fries.

\$14

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