

Dinner Entrees
Poultry Selections

Herb Crusted Roasted Chicken
Quarter of chicken with bread stuffing

~

Glazed Stuffed Chicken Breast
Boneless breast of chicken with homemade stuffing and choice of orange or raspberry glaze or gravy

~

Chicken Cordon Bleu
Boneless breast of chicken filled with baked ham, swiss cheese, and wine sauce

~

New Orleans Chicken
Boneless breast of chicken lightly seasoned with cajun spice, served over rice with fresh tomato sauce

~

Chicken Marco Polo
Boneless breast of chicken topped with broccoli, baked ham and light cheddar cheese sauce

~

Chicken Oscar
Lightly breaded & sautéed boneless breast of chicken topped with petite crab cake, asparagus and finished with a creamy Hollandaise sauce

~

Chicken Chesapeake
Lightly breaded & sautéed boneless breast of chicken topped with a petite crab cake and finished with creamy white wine sauce

~

Traditional Roast Turkey
Light meat served over homemade stuffing, topped with turkey gravy

~

Chicken Scallopini
Boneless breast of chicken sautéed mushrooms, spinach, carrots, peppers & onions, finished with marinara sauce

~

Wisehaven Chicken Pocket
Assorted vegetables and chicken baked in a puff pastry

~

Pork Selections

Pork Medallions
Two pork medallions drizzled with rosemary sauce

~

Stuffed Pork Tenderloin
Pork stuffed with feta cheese, red peppers, and spinach

~

Roasted Raspberry Pork
Lightly seasoned medallions, sautéed with red onions and topped with raspberry glaze

~

Country Baked Ham
*Cured ham baked to perfection and topped with either pineapple & brown sugar or rum
raisin sauce*

~

Cajun roast pork
Topped with tomatillo sauce

~

Mediterranean pork loin with rich tomato sauce and cheese

~

Beef Selections

Marinated London Broil
Served medium with a tomato hunter sauce

~

Slow Roasted Prime Rib
Served medium with au jus

~

New York Strip Steak
Served medium with sautéed mushrooms

~

Filet Mignon

8 oz. Filet served medium with Bernaise classic mushroom sauce

~

Wisehaven Tavern Steak

Sirloin served medium with fried onions

~

Seafood Selections

Seafood Scampi

The finest seafood baked in herb-garlic butter, served over rice

~

Fresh Flounder

Baked and topped with a lemon butter sauce

~

Flounder stuffed with crab

~

Tuna Steak

Grilled and served with a peppercorn sauce

~

Orange Roughy

Baked to perfection and topped with a macadamia nut glaze

~

Filet of Salmon

Broiled with a pecan maple glaze

~

Seafood Newburg

The finest seafood mixed with cream sauce served over rice

~

Wisehaven Surf & Turf

*Filet Mignon wrapped in bacon topped with bleu cheese & Lobster Tail or Crab Cake
with
Market Price*

Pasta Selections

Pasta Primavera

Pasta tossed with steamed vegetables in herb butter with spices

~

Baked Lasagna

Meat or vegetable

~

Baked ziti

Topped marinara sauce and parmesan cheese

~

Chicken Alfredo

Grilled chicken breast strips covered in creamy alfredo sauce atop pasta

~

Seafood Alfredo

Shrimp, scallops and crab covered in creamy alfredo sauce atop pasta

~

Lobster Ravioli

Topped with creamy white sauce

~

Dual Entrée Selections

Grilled shrimp over rice and petite filet mignon accompanied by seasonal vegetable

~

Glazed stuffed chicken breast and crab cake with white cream sauce accompanied by seasonal vegetable and starch

~

Broiled tilapia and beef medallions topped with tomato hunter sauce accompanied by seasonal vegetable and starch

~

Grilled chicken and pork medallions topped with raspberry glazed accompanied by seasonal vegetable and starch

~

Tuna steak and sliced tenderloin topped with peppercorn sauce accompanied by seasonal vegetable and starch

~

Shrimp scampi and pork medallions topped with an orange marmalade glaze accompanied by seasonal vegetable and starch

~

Shrimp with mango sauce with grilled chicken breast served with sundried tomato aioli seasonal vegetable and starch

~

Wisehaven tavern steak with scallops in butter herb sauce accompanied by seasonal vegetable

~

Lobster tail and Filet mignon accompanied by seasonal vegetable and starch

~

Crab cake and Filet mignon accompanied by seasonal vegetable and starch