

Sit Down Dinners

Choice of 3 Entrees

***Bourbon Chicken** grilled boneless chicken breast lacquered with Knob Creek bourbon molasses topped with Toasted Almonds
17.

***Chicken Upstairs'** sauté boneless chicken breast topped with Maryland crabmeat Imperial & Swiss cheese in a light wine sauce
21.

***Grilled Fresh Atlantic Salmon** topped with dill cream sauce
25.5.

***Chicken L.A.** Sauté boneless chicken breast with moonlight mushrooms in a Dijon cream sauce
18.

***Boston Scrod** "San Francisco Style"- lightly breaded, baked golden set on a sherry lemon wine sauce
18.

***Pork Porterhouse chop** 14oz thick cut pork porterhouse rubbed with garlic and lemon
21.

***Filet Mignon** USDA Choice Hand Cut 8oz Filet
30.5

***New York Strip** USDA Choice 12oz New York Strip Steak hand cut
26.5

***Flat Iron** grilled USDA choice Flat Iron steak
23.5

Linguine Wine Down Imported Linguine tossed with sautéed gulf shrimp, tomatoes & spinach in an Upstairs' clam sauce
20.5

Penne Marinara Penne Rigate pasta tossed with House made marinara sauce
15.5

Dinner Selections Include

Salad Garden salad with our homemade house dressing.

***Side (choose 1)** Steamed Vegetable Medley, Pasta Marinara, Rice Pastina, Baked Potato or Steamed Redskins.
Fresh baked bread & butter.

Coffee, Iced Tea & Hot Tea included

Enhance your Dinner Selections

Add additional sides for 2.5 each.

Premium Sides: Poached Asparagus 3. Per person Grilled vegetables 3. Per person
Additional custom made & fresh Seafood entrée selections available upon request

\$1.5 per person Surcharge will be assessed when having more than three menu selections.

**The guaranteed number of people is the amount charged unless greater. If less than guaranteed number of guests attends, the average price of each entrée will be charged for difference in guests. **

Prices Subject to Change

All prices are subject to a 20% service charge and State Applicable Sales Tax