

# CASABLANCA'S FINEST

## APPETIZERS - \$12.00 per choice

Choice of 1 Appetizer

### JUMBO SHRIMP COCKTAIL

Served with Traditional Cocktail Sauce

### MARYLAND CRAB CAKES

Pan fried and served with Creole Mustard Sauce

### GRILLED SHRIMP

Jumbo Shrimp Marinated then Grilled and served with Cannelloni Bean and Herb Ragout

### ESCARGOT

Baked in Mushroom Caps with White Wine and Garlic Butter

### TOMATO MOZZARELLA

Layers of Fresh Mozzarella and Beef Steak Tomatoes with Balsamic Reduction

Plated Dinner Entrees include your Choice of Choice of House Salad or French Onion Soup or Soup Du Jour, Chef's Selection of Fresh Vegetables, Rice or Potato, Assorted Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water

### CHICKEN MARSALA

Chicken Breast sautéed in Garlic and Herbs finished with Marsala and Butter. Also served Piccata, Limone or Parmigiana

**\$30.00**

### PRIME RIB OF BEEF

Herb Crusted and Slow Roasted 16 oz. Chef's Cut served with Au Jus and Creamed Horseradish

**\$37.00**

### NEW YORK STRIP

16 oz. served with Peppercorn Sauce

**\$42.00**

### GRILLED PACIFIC SALMON

Marinated in Herbs, Grilled served Over Julienne Vegetables, topped with Tomato Basil Butter Sauce

**\$32.00**

### FILET MIGNON 8oz.

The Most Tender of All Cuts

**\$37.00**

## CHOICE OF DESSERT

DEEP DISH CARAMEL APPLE PIE

DOUBLE CHOCOLATE CAKE

CHOCOLATE BREAD PUDDING

CRÈME CARAMEL (FLAN)

CHEESECAKE WITH STRAWBERRY SAUCE

CHOCOLATE BROWNIE CHEESECAKE

FRENCH VANILLA ICE CREAM

TIRAMISU

Prices subject to 19% service charge and state sales tax.

