

GUILTIES

SEPTEMBER/OCTOBER 2010

OPENING STATEMENTS	<p>Buffalo Chicken Dip ~ \$5.95 <i>A Mixture of Cheese, Chicken & Buffalo Sauce Served with Tortilla Chips</i></p>	<p>Bacon Cheese Skins ~ \$4.95 <i>Halved Potatoes Baked with Bacon & Monterrey Jack Cheese Served with Sour Cream</i></p>				
JURY SELECTIONS	<p>Sauteed Pear Salad ~ \$3.95 <i>Sauteed Bosc Pears & Romaine Lettuce Tossed in a Tangy Vinaigrette</i></p>	<p>Iceberg Wedge Salad ~ \$5.95 <i>A Wedge of Iceberg Lettuce With Bleu Cheese Dressing, Bacon & Diced Tomatoes</i></p>				
INDICTMENTS	<p>All Sandwiches are Served with a Kosher Dill Pickle Spear and One Side Item All Sandwiches can be Substituted as Wraps</p>					
THE EVIDENCE	<p>Boursin Steak Sandwich ~ \$9.95 <i>A Medium-Rare Char-Broiled Ribeye Steak with Boursin Cheese & Lettuce on a Hoagie Roll</i></p>	<p>Grilled Chicken Melt ~ \$7.95 <i>Grilled Chicken Breast Smothered In Caramelized Onions, Sauteed Mushrooms & Swiss Cheese Served Open Face on a Kaiser Roll</i></p>				
THE SIDE BAR	<p>All Entrees are Served with a Side Item & your choice of a House or Caesar Salad</p> <table border="0"><tbody><tr><td data-bbox="308 1291 812 1491"><p>Pan Seared Pork Chop ~ \$14.95 <i>12oz Pan Seared Pork Chop Cooked to order and Topped With a Bleu Cheese Gravy</i> <small>*Sean Minor 4 Bears Pinot Noir</small></p></td><td data-bbox="876 1291 1445 1491"><p>Chicken Florentine~ \$11.95 <i>Lightly Breaded Chicken Breast Stuffed with Spinach, Cheese, Garlic & Onion Served with a Chicken Gravy</i> <small>*Valckenberg Riesling</small></p></td></tr><tr><td data-bbox="349 1533 812 1732"><p>Delmonico Steak ~ \$17.95 <i>12oz Delmonico Steak Seasoned & Flame-Broiled To Order</i> <small>*Rock & Vine Cabernet Sauvignon</small></p></td><td data-bbox="917 1533 1396 1732"><p>Pan Seared Salmon ~ \$13.95 <i>Fresh Pan-Seared Norwegian Salmon Served on a Bed of Wilted Spinach Topped with a Garlic & Herb Butter</i> <small>*Lagaria Pinot Grigio</small></p></td></tr></tbody></table> <p style="text-align: center;"><small>*Suggested Wine Pairings</small></p> <p>French Fries ~ Beer Battered Onion Rings ~ Fried Squash Coleslaw ~ Sweet Potato Fries ~ Sauteed or Steamed Julienne Vegetables Fresh Cut Fruit ~ Macaroni & Cheese ~ Pinto Beans Baked Potato (add cheese and bacon for \$.50 ea) Side Salad ~ \$2.99 Sides A La Carte ~ \$1.99</p>		<p>Pan Seared Pork Chop ~ \$14.95 <i>12oz Pan Seared Pork Chop Cooked to order and Topped With a Bleu Cheese Gravy</i> <small>*Sean Minor 4 Bears Pinot Noir</small></p>	<p>Chicken Florentine~ \$11.95 <i>Lightly Breaded Chicken Breast Stuffed with Spinach, Cheese, Garlic & Onion Served with a Chicken Gravy</i> <small>*Valckenberg Riesling</small></p>	<p>Delmonico Steak ~ \$17.95 <i>12oz Delmonico Steak Seasoned & Flame-Broiled To Order</i> <small>*Rock & Vine Cabernet Sauvignon</small></p>	<p>Pan Seared Salmon ~ \$13.95 <i>Fresh Pan-Seared Norwegian Salmon Served on a Bed of Wilted Spinach Topped with a Garlic & Herb Butter</i> <small>*Lagaria Pinot Grigio</small></p>
<p>Pan Seared Pork Chop ~ \$14.95 <i>12oz Pan Seared Pork Chop Cooked to order and Topped With a Bleu Cheese Gravy</i> <small>*Sean Minor 4 Bears Pinot Noir</small></p>	<p>Chicken Florentine~ \$11.95 <i>Lightly Breaded Chicken Breast Stuffed with Spinach, Cheese, Garlic & Onion Served with a Chicken Gravy</i> <small>*Valckenberg Riesling</small></p>					
<p>Delmonico Steak ~ \$17.95 <i>12oz Delmonico Steak Seasoned & Flame-Broiled To Order</i> <small>*Rock & Vine Cabernet Sauvignon</small></p>	<p>Pan Seared Salmon ~ \$13.95 <i>Fresh Pan-Seared Norwegian Salmon Served on a Bed of Wilted Spinach Topped with a Garlic & Herb Butter</i> <small>*Lagaria Pinot Grigio</small></p>					