

“CHICKEN ENTREE DESCRIPTIONS”

CORNELL BBQ CHICKEN BREAST: BONELESS CHICKEN BREAST MARINATED IN CORNELL MARINADE AND CHAR-GRILLED

CITRUS CHICKEN: BONELESS CHICKEN BREAST IN A CITRUS MARINADE: CHAR GRILLED AND SERVED WITH MANDARINE ORANGE SAUCE .

CHICKEN FRENCH: BONELESS CHICKEN BREAST DIPPED IN EGG BATTER AND SAUTEED WITH WHITE WINE AND LEMON: SERVED WITH A LEMON SAUCE

CHICKEN MICHAEL: BONELESS CHICKEN BREAST FILLED WITH RICE, MUSHROOM, SPINACH, PINENUT AND BREADCRUMB STUFFING: SERVED WITH SAUCE SUPREME

CHICKEN MILANAISE: SEASONED BREADCRUMB AND PARMESAN CHEESE COATING ON A BONELESS BREAST: SERVED WITH DEMI GLAZE

CHICKEN SENTINO: SAUTEED CHICKEN BREAST TOPPED WITH ASPARAGUS, MUSHROOMS AND SWISS CHEESE: SERVED WITH LEMON SAUCE

CHICKEN HUDSON: WILD MUSHROOMS, SPINACH, SUNDRIED TOMATOES, AND BREADCRUMB STUFFING WITH AGED PROVOLONE AND PROSCUITTO: SERVED WITH SUNDRIED TOMATOE PESTO SAUCE

CHICKEN CORDON BLEU: A CLASSIC COMBINATION OF HAM AND SWISS CHEESE WRAPPED IN CHICKEN BREAST: SERVED WITH SAUCE SUPREME

COUNTRY STUFFED CHICKEN: BONELESS CHICKEN BREAST FILLED WITH A TRADITIONAL BREAD STUFFING: SERVED WITH PAN GRAVY

CAJUN TURKEY: BONE IN TURKEY BREAST INJECTED WITH OUR SPECIAL CAJUN BLEND AND DEEP FRIED TO PERFECTION