

THE BALLROOM AT
Paxon Hollow
Country Club
BY ANTHONY'S

Sit Down Dinner Menu

SOUPS AND SALADS

Choose one (Add \$3.50 for Both Soup and Salad)

**CAESAR SALAD, TOSSED SALAD,
PASTA E FAGIOLI, ESCAROLE SOUP, LOBSTER BISQUE, CHICKEN PASTINE**

COMPLIMENTARY PASTA COURSE

Choose one

PENNE ALLA VODKA, HOMEMADE RICOTTA GNOCCHI GRAVY, CAVATELLI AGLIO

ENTREES

CHICKEN MARSALA \$37.95

BONELESS BREAST SAUTÉED WITH MUSHROOMS IN A MARSALA WINE SAUCE

CHICKEN FRANCAISE \$37.95

BONELESS BREAST SAUTÉED IN AN EGG BATTER AND FINISHED IN A LEMON WINE SAUCE

CHICKEN PARMIGIANA \$37.95

**BONELESS BREAST BREADED AND LIGHTLY FRIED
WITH PROVOLONE CHEESE AND OUR HOMEMADE RED GRAVY**

BLACKENED SALMON \$41.95

LIGHTLY BLACKENED WITH A SWEET CHILI PEPPER SAUCE

CRAB CAKES \$45.00

BROILED GOLDEN BROWN AND SERVED WITH A LOBSTER SHERRY CREAM SAUCE

8OZ. FILET MIGNON \$48.00

CHARBROILED TO PERFECTION AND SERVED WITH A MARSALA DEMI-GLACE

PORK CHOP \$35.95

10OZ. FINISHED WITH AN APPLES AND ONIONS WITH A MADEIRA DEMI-GLACE

VEAL SALTIMBOCCA \$38.95

**TENDER VEAL MEDALLIONS TOPPED WITH PROSCIUTTO, SPINACH,
AND PROVOLONE CHEESE IN A SAGE WINE SAUCE**

VEAL PARMIGIANA \$38.95

**VEAL CUTLETS BREADED AND LIGHTLY FRIED
WITH PROVOLONE CHEESE AND OUR HOMEMADE GRAVY**

PASTA PRIMAVERA \$34.95

A VEGETARIAN SELECTION, SEASONAL VEGETABLES SAUTÉED IN ANTHONY'S MARINARA

EGGPLANT PARMIGIANA \$35.95

**BREADED AND LIGHTLY FRIED
LAYERED WITH PROVOLONE CHEESE AND MARINARA SAUCE**

All Entrees Include Potato and Vegetable or A Side of Pasta, Rolls, Condiments
Coffee and Hot Tea, and Vanilla Ice Cream for Dessert

Final bills are subject to 19% service charge and 6% Pennsylvania Sales Tax. Service Charge is not gratuity.
A tip is not required as part of your total due, our staff is paid at a higher rate and not a minimum wage.
Although tips are not required, they are greatly appreciated by our hard working staff.