

Joey's T.I. Club

~ Sit Down Banquet Menu ~

Contact us for pricing

Fresh Garden Salad or Fresh Fruit with Baby Green

Pasta Course

Stuff Rigatoni's in Vodka Sauce or Penne Ziti in Marinara Sauce

Main Course - Choice of Two

Extra Thick Veal Chop
with Portabella Mushrooms

Center Cut Filet Mignon

with Mushrooms, Roasted Peppers in Lobster Thermadore Sauce

Chicken Chardonnay

Boneless breast of chicken sautéed with lemon, chardonnay white wine, sun-dried tomatoes, garlic, shallots and mushrooms.

Chicken Marsala

Boneless breast of chicken sautéed with mushrooms & simmered in Marsala wine sauce.

Sea Bass Provincial

Lightly coated in a seasoned flour, sautéed with sun-dried tomatoes & capers then finished in a garlic, lemon butter wine sauce

Norwegian Salmon

Filet of salmon rubbed with a honey Dijon sauce and baked, topped with sautéed red delicious apples, fresh rosemary, and a butter & honey blend.

Escalor Provincial

Lightly coated in a seasoned flour, sautéed with sun-dried tomatoes & capers then finished in a garlic, lemon butter wine sauce.

Chef's choice of potato or fresh sautéed vegetable

*All prices are subject to sales tax and 18% gratuity.
Menu prices are subject to change.*