



SEATED DINNERS

Grilled Dry Aged Filet Mignon Portobello

Thick Center Cut Filet Grilled with Portobello Mushrooms, Caramelized Onions, Seasonal Vegetable Medley and Garlic Mashed Potatoes in a Mushroom Sauce

\$34.00

Grilled Free-Range Rosemary Veal Chop

Served with Porcini Demi-Glace Served with Parmesan Roasted Potatoes and Medley of sautéed Baby Vegetables

\$39.00

Herb Crusted Roasted Rib-Eye of Beef

Specially Selected and Aged Rib-Eye of Beef served with sautéed Baby Vegetables and Smoked Gouda Mashed Potatoes

\$32.00

Pan-Seared Atlantic Fillet of Salmon

Served on Spaghetti Pasta, Chef's Vegetables Wilted Tuscan Greens with a Citrus Sauce

\$27.00

Center Cut Roast Pork Loin

Served with a Sweet Onion Mushroom Sauce, sautéed Roasted Vegetables and Herb Roasted New Potatoes

\$26.00

Herb Crusted Breast of Chicken

Pan-Seared Chicken with Roasted Garlic Rosemary Jus, Steamed Broccoli and Carrots and Parmesan Polenta Cake

\$26.00

Old Fashioned Chicken

Half Chicken Roasted in our Wood Burning Oven served with Red Skinned Potatoes and sautéed Spinach

\$26.00



SEATED DINNERS (CONT.)

Chicken Cordon Bleu

Breast of Chicken Stuffed with Swiss Cheese and Ham, served with Wild Rice Pilaf and Seasonal Vegetable Medley

26.00

Gulf Shrimp, Sea Scallops, Clams and Green Lip Mussels

in a Lemon Wine Cream Sauce served Barolo Wine Spaghetti Pasta

\$37.00

Mediterranean Roasted Rack of Lamb

Served with Creamy Herb Risotto, Julienne Vegetables with Mint Demi-Glace

\$37.00

Pan-Seared Red Snapper

Served with Ratatouille Pistachio Crusted Polenta and Smoked Tomato Broth

\$34.00



COMBINATION SEATED ENTREES

Pan-Seared Atlantic Fillet of Salmon and Grilled Breast of Chicken

Served with Rosemary Roasted Potatoes, Seasonal Vegetable Medley and Asparagus with a Lemon Caper Sauce

\$34.00

Seared Medallions of Beef and Grilled Spicy Shrimps

Served with Au Gratin Potatoes, Sautéed Baby Spinach in a Champagne Cream Sauce

\$42.00

Pan-Seared Breast of Chicken and Roasted Baby Lobster Tail

Served with Capellini Puttanesca, Baby Vegetable Ragout and French Green Beans

\$40.00

Grilled Veal Chop and Sweet Water Shrimps

with Ratatouille Asparagus and Parmesan Mashed Potatoes with a Brady Cream Sauce

\$48.00

Pepper Crusted Rack of Lamb and Pan Seared Fillet of Grouper

Served with Balsamic Lentils, Julienne Vegetables, Seared Plum Tomatoes and Rosemary Polenta

\$44.00

Grilled Tenderloin of Beef and Chili Crusted Fillet of Salmon

with Citrus Reduction, Caramelized Onion Demi, served with Crispy Risotto Cake and Asparagus

\$37.00

Grilled Fillet of Salmon and New Zealand Lobster Tail

Served with Creamy Herb Risotto, Sautéed Broccoli with Garlic and Tomato Beurre Blanc Sauce

\$44.00

Grilled Tenderloin of Beef and Pan Seared Breast of Chicken

with Herb and Fennel Cream Sauce, Roasted New Potatoes, Glaze Carrots in a Cabernet Reduction

\$36.00