



## **PLATED 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



## **PLATED** (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



Sauteed Chicken and Angel Hair Pasta in a Wild Mushroom Sauce

CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR CHANCE FOR A FOODBORNE ILLNESS  
\*PRICES ARE SUBJECT TO CHANGE\*



## COMBINATION PLATED 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

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