



Plated Dinners

Choice of Two Entrées, Served with Garden Greens, Dinner Rolls
& Whipped Butter

All Entrees are Accompanied by Chef's Selection of Starch & Vegetable
& Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Iced Tea

NY Steak Au Poivre - \$32 per person

Pan Roasted Black Pepper Crusted NY Strip, Brandy Cream Sauce,
Served with Wilted Baby Kale & Parsley-Truffle Fries

Filet Mignon - \$32 per person

Grilled Beef Tenderloin with Sauce Bordelaise,
Served with Asparagus Spears & Garlic Mashed Potatoes

Braised Short Ribs - \$28 per person

Stout Beer Braised Short Ribs,
Served with Crispy Polenta, & Haricot Vert

Pan-Seared Marinated Halibut - \$26 per person

Halibut Filets, Marinated in Olive Oil, Garlic, Basil, & Fresh Lemon,
Served with Artichoke Hearts, Roasted Tomatoes & Potatoes au Gratin

Grilled Salmon - \$25 per person

Grilled Salmon, Lemon Buerre Blanc Sauce,
Served with Haricot Vert & Whipped Potatoes

Grilled Pork Chop - \$23 per person

Grilled Double Cut Pork Chop, Apple Brandy Demiglace,
Served with Candied Baby Carrots & Cornbread Stuffing

Grilled Chicken Al Fresco - \$19 per person

Grilled Marinated Chicken Breast, Layered with Sliced Tomatoes,
Basil & Fresh Mozzarella,
Served with Risotto & Sautéed Kale

Chicken Marsala - \$18 per person

Pan Roasted Chicken Breast Served with Wild Mushroom-Marsala Sauce,
Served with Roasted Yukon Gold Potatoes & Asparagus Spears

Penne Primavera - \$17 per person

Seasonal Vegetables, Penne Pasta, Basil Pesto Sauce

All Prices Subject to 23% Service Charge & 7% Tax