



plated dinners

Our plated dinner menu offers a wide variety of foods and presentations with fixed per person rates to simplify your experience.

All plated dinners include your selection of salad, starch, seasonal fresh vegetables, fresh-baked rolls, butter and coffee/hot tea service. Additional duo plate options are available; please inquire about pricing.

| Beef Entrée Options **market price*

Espresso Crusted Sirloin Steak *

tabasco shallot butter

6oz. Grilled Filet Mignon *

sauces: red wine demi, bearnaise or chimichurri

Seared Tenderloin Medallions *

roasted cremini mushrooms and bourbon peppercorn cream sauce

Braised Beef Short Rib *

braised pearl onions and red wine demi-glace

12oz. Roasted Prime Rib *

rosemary au jus

10oz. Grilled NY Strip Steak *

roasted garlic chive butter and crisp onion straws

Veal Osso Buco*

braised veal shanks simmered in a rich tomato and white wine sauce, served over creamy saffron risotto and finished with gremolat

| Vegetarian Entrée Options

Wild Mushroom & Fontina Ravioli

\$24

mushroom and fontina cheese filled ravioli with fresh asparagus and a fire roasted tomato cream sauce topped with crispy basil

Grilled Portobello Napoleon

\$24

marinated grilled portobellas layered with wilted spinach, roasted red peppers and fontina cheese with a balsamic drizzle

Butternut Squash & Ricotta Ravioli

\$24

roasted butternut squash and ricotta cheese filled ravioli tossed with fresh peas, roasted red pepper and lemon thyme butter sauce

Grilled Butternut Squash Steak

\$24

roasted beet and red wine reduction

Roasted Beet Wellington

\$24

braised portabella mushrooms and red wine reduction

Eggplant Parmesan Stack

\$24

layers of breaded eggplant, fresh mozzarella, and roasted tomato sauce, finished with basil and a drizzle of aged balsamic reduction.



| Chicken Entrée Options

Seared Herb Marinated Chicken \$33
shiitake mushroom thyme cream sauce

Mediterranean Chicken \$33
grilled chicken breast topped with olives, sun-dried tomatoes, artichokes, and finished with a light lemon herb sauce.

Crispy Roasted Duck à l'Orange market price
classic French preparation featuring crispy-skinned duck paired with a bright orange gastrique, finished with candied orange zest

Caprese Chicken \$33
seared airline chicken breast topped with plum tomato, fresh mozzarella, fresh basil and balsamic reduction

Stuffed Chicken Florentine \$33
oven-roasted chicken breast stuffed with fresh spinach, feta cheese, roasted red peppers and charred tomato coulis

Lemon Artichoke Chicken \$33
seared chicken breast with roasted artichokes, fresh thyme and charred lemon white wine sauce

| Seafood Entrée Options

Grilled Swordfish Steak \$35
baby spinach, charred tomato, shaved garlic, lemon wine sauce and topped with feta cheese

Herb Crusted Salmon \$33
tossed with fresh herbs, garlic and dill cream sauce and topped with panko breadcrumbs

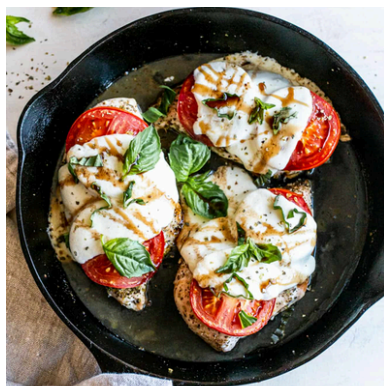
Sesame Crusted Ahi Tuna \$33
teriyaki drizzle and pickled slaw

Grilled Mahi Mahi \$34
pineapple mango salsa and crispy leeks

Lobster Tail with Drawn Butter market price
succulent lobster tail served with clarified butter and a side of lemon

Garlic Butter Shrimp Scampi \$35
succulent shrimp sautéed in a garlic butter and white wine sauce, finished with fresh parsley and served over a bed of linguine

Pan-Seared Scallops \$35
served with a light citrus beurre blanc and wilted spinach, accompanied by roasted cherry tomatoes.



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Sides

STARCHES

Wild Rice Pilaf

Herb Roasted Red Potatoes

Roasted Fingerling Truffled Potatoes

with parsley, truffle oil and parmesan cheese

Sour Cream and Chive Twice Baked Potato

Roasted Garlic Mashed Potatoes

Fondant Potatoes

Savory Herd Roasted Sweet Potatoes

VEGETABLES

Honey Roasted Carrots

Grilled Asparagus

Roasted Garlic Broccolini

Fresh Green Beans

Lemon Garlic Broccoli

Roasted Seasonal Vegetables

Brussels Sprouts with Balsamic Glaze

SALADS

Tossed Salad

mixed greens, cherry tomato, cucumber, carrot and balsamic vinaigrette

Roasted Beet

mixed greens, roasted beets, herbed goat cheese and champagne vinaigrette

Berry Salad

spinach, strawberry, blueberry, crumbled blue cheese and raspberry vinaigrette

Caesar Salad

crisp romaine, creamy Caesar dressing, Parmesan, and crunchy croutons.

Burrata Salad

burrata cheese, heirloom tomato, shaved fig, microgreens and lemon infused olive oil

DESSERTS

Chocolate Tuxedo Bomb

white chocolate mousse, chocolate mousse & chocolate cake, topped with chocolate ganache

Key Lime Cheesecake

topped with fresh raspberries & white chocolate drizzle

Vanilla Cheesecake

topped with macerated strawberries, fresh mint & chocolate drizzle

Tiramisu

espresso-soaked cake topped with whipped cream & cocoa powder

Lemon Creme Cake

lemon-soaked cake topped with lemon whipped creme, fresh blueberries & charred lemon

***our chef can custom create a dessert to compliment your meal selection if desired**

| Children's Menu \$10.99

*For our guests that are 12 and under

Chicken Tenders, Hamburger, Cheeseburger, Hot Dog, or Spaghetti & Meatballs

*All above meals are accompanied by French Fries and a Fruit Cup

