

# Plated Dinner



All entrees served with one salad, vegetable, starch, rolls and butter, coffee, iced tea and dessert

**12 oz. Allen Bros New York Strip** - \$40 per person

**12 oz. Roast Prime Rib of Beef** - \$40 per person

With Au jus and Horseradish Sauce

**6 oz. Filet Mignon** - \$42 per person

With wild mushroom bordelaise

**Beer Braised Short Rib** - \$39 per person

With demi glace

**Halibut** - \$37 per person

Seared, blackened, grilled OR broiled

**10 oz. Grilled French Cut Pork Chop** - \$29 per person

Served with your choice of sweet corn relish OR creamed corn sauce

**Blackened Salmon with Pineapple Cilantro Salsa** - \$32 per person

**Seared Salmon** - \$33 per person

Served with your choice of basil pesto cream sauce OR red curry sauce

**Crab Stuffed Flounder** - \$25 per person

With white wine garlic sauce

**Stuffed Chicken Breast** - \$30 per person

Choose one:

- Florentine with herb cream sauce

- Wild mushroom with porcini cream sauce

- Caprese

**Bruschetta Chicken** - \$30 per person

Oven baked chicken breast topped with an herb tomato mozzarella mixture and drizzled with balsamic glaze

**Coconut Chicken** - \$30 per person

With mango Chutney

## **DUET OPTIONS:**

**Filet & Seafood** - \$47 per person

Petite filet & Halibut OR Norwegian Salmon with sauce béarnaise on the side

**Beer Braised Short Ribs & Grilled Chicken** - \$40 per person

Choice of Mustard Cream Sauce OR Demi Glace

Prices do not reflect 20% Gratuity Charge and 6% Sales Tax