

PLATED DINNER

All entrees accompanied by Chef's choice of starch and vegetable

Assorted Dinner Rolls / Butter

2 Entrée Choices

(\$3 per person charge for 3 or more entrée's)

POULTRY

CHICKEN PARMESAN \$29/PERSON
Mozzarella Cheese / Marinara Sauce / Rotini / Parmesan / Fresh Basil

SEARED CHICKEN BREAST \$29/PERSON
Choice of One Sauce

Marsala Wine Mushroom Sauce **GF**

Francaise / Lemon and Parsley Butter Sauce

Wild Mushroom / Sun Dried Tomato & Champagne Cream Sauce **GF**

Boursin Cheese Cream Sauce **GF**

Creamy Honey Dijon Sauce / Crispy Bacon / Scallions **GF**

BEEF

GRILLED FILET MIGNON **GF** 6OZ \$38/PERSON
Port Wine Sauce 9OZ \$46/PERSON

GRILLED 10OZ NY STRIP STEAK \$42/PERSON
Roasted Garlic Merlot Reduction / Crispy Onions

GRILLED 8OZ FLAT IRON STEAK **GF** \$33/PERSON
Roasted Garlic and Bourbon Demi-Glace

PORK / LAMB

GRILLED 14OZ CENTER CUT PORK CHOP **GF** \$35/PERSON
Whiskey BBQ Sauce / Caramelized Onions

ROASTED NEW ZEALAND LAMB RACK **GF** \$43/PERSON
Dijon and Rosemary Demi-glace

PLATED DINNER

(CONTINUED)

FISH / SEAFOOD

SEARED MAHI-MAHI \$33/PERSON
Choice of One Sauce
Pineapple Mango and Black Bean Salsa **GF**
Roasted Red Pepper Cream / Parsley **GF**

CRABMEAT STUFFED FLOUNDER \$33/PERSON
Fresh Herb Beurre Blanc

BLACKENED SALMON **GF** \$31/PERSON
Lemon-Caper Aioli

PAN SEARED SALMON \$31/PERSON
Choice of One Sauce
Cucumber and Mint Yogurt Sauce **GF**
Sun Dried Tomato Beurre Blanc / Balsamic Drizzle **GF**
Olive Tapenade / Roasted Garlic Beurre Blanc **GF**

MARYLAND LUMP CRAB CAKES SINGLE \$31/PERSON
Tartar Sauce / Lemon DOUBLE \$38/PERSON

PASTA

PENNE VODKA \$23/PERSON
Broccoli / Spinach / Roasted Red Peppers / Parmesan Cheese / Fresh Basil

CHEESE TORTELLINI \$23/PERSON
Diced Tomatoes / Fresh Basil / Parmesan Cheese / Pesto Cream Sauce

COUNTRY STYLE ROTINI \$25/PERSON
Sweet Italian Sausage / Fennel / Sautéed Onions / Creamy Country Style Sauce

MEDITERRANEAN PENNE \$25/PERSON
Artichoke Hearts / Kalamata Olives / Garlic / Tomatoes / Spinach
Feta Cheese / Fresh Basil / Parmesan

ADD SLICED GRILLED CHICKEN BREAST \$4/PERSON

PLATED DINNER

(CONTINUED)

VEGETARIAN

WILD MUSHROOM RAVIOLIS \$25/PERSON
Gorgonzola Cream Sauce / Candied Walnuts / Fresh Basil / Parmesan

RATATOUILLE STUFFED ZUCCHINI \$25/PERSON
Garlic Hummus / Tzatziki Sauce / Balsamic Reduction

EGGPLANT PARMESAN \$24/PERSON
Mozzarella Cheese / Marinara Sauce / Rotini / Fresh Basil

COMBINATION

GRILLED CHICKEN BREAST & MARYLAND CRAB CAKE \$40/PERSON
Lemon-Caper Aioli

CRAB STUFFED FLOUNDER & 6OZ FILET MIGNON \$44/PERSON
Fresh Herb Beurre Blanc / Port Wine Sauce

CRAB STUFFED SHRIMP & 6OZ FILET MIGNON \$48/PERSON
Fresh Herb Beurre Blanc / Port Wine Sauce

MARYLAND LUMP CRAB CAKE & 6OZ FILET MIGNON \$48/PERSON
Tartar Sauce / Port Wine Sauce

LOBSTER TAIL & 6OZ FILET MIGNON  \$60/PERSON
Drawn Butter / Port Wine Sauce