

## COMBINATION ENTREES

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### **PETITE GRILLED FILET MIGNON & LOBSTER TAIL**

5 OUNCE PETITE FILET MIGNON SERVED WITH A NATIVE SHELLED LOBSTER TAIL  
FINISHED WITH A COGNAC, SHALLOT AND LEEK REDUCTION

### **ROAST TENDERLOIN OF BEEF & BAKED STUFFED SHRIMP**

HAND CARVED WHOLE ROASTED BEEF TENDERLOIN  
WITH PROSCUITTO AND IMPORTED ROQUEFORT CHEESE DEMI GLAZE  
SERVED WITH THREE SCALLOP, CRAB AND RITZ CRACKER STUFFED BAKED GULF SHRIMP

### **OVEN ROASTED STUFFED BREAST OF CHICKEN & PAN FRIED SEA SCALLOPS**

OVEN ROASTED CHICKEN BREAST WITH IMPORTED GROUND SAUSAGE, VIENNA LOAF, FRESH SAGE  
AND BROCCOLI FLOWERETTE STUFFING SERVED WITH SWEET VERMOUTH, PAN FRIED SEA SCALLOPS

### **GRILLED NEW YORK SIRLOIN & CHICKEN**

FRESH HERB RUBBED, OVEN ROASTED NEW YORK SIRLOIN TOPPED WITH A SHALLOT,  
COGNAC AND HORSERADISH SAUCE SERVED WITH A HALF BONELESS CHICKEN BREAST STUFFED WITH THINLY  
SLICED PROSCUITTO, FRESH HERBS AND BOURSIN, TARRAGON CHEESE FILLING

### **GRILLED SALMON FILET & ROAST TENDERLOIN OF BEEF**

SEARED, MACADAMIA NUT EN CRUSTED, FARM RAISED SALMON SERVED WITH HAND CARVED  
WHOLE ROASTED BEEF TENDERLOIN WITH A VADALIA ONION AND MOREL MUSHROOM BÉARNAISE SAUCE