

ENTREES

ONE ENTRÉE, ONLY, MAY BE OFFERED PLUS VEGETARIAN MEALS AND CHILDREN'S MEALS

FILET MIGNON

LEAN CUT 8 OZ. TENDERLOIN OF BEEF, LIGHTLY SEASONED
AND GRILLED SERVED WITH BORDELAISE SAUCE

PRIME RIB

CHOICE CUT BONELESS PRIME RIB RUBBED WITH FRESH ROSEMARY
AND ROASTED IN A MIREPOIX, SERVED WITH AU JUS

BROILED SWORDFISH WITH HERB BUTTER

GRILLED SALMON

FARM RAISED CHOICE CUT OF SALMON SERVED WITH STEAMED BABY SPINACH
AND A CITRUS HOLLANDAISE OR LEMON BUERRE BLANC SAUCE

BAKED STUFFED SOLE

WRAPPED DOVER SOLE WITH A SEAFOOD STUFFING AND
A CREAMY, SHERRIED CRAB NEWBERG SAUCE

SNOW CRAB AND PAN SEARED CHICKEN BREAST

SKINLESS CHICKEN BREAST DREDGED IN CHIPOTLE SEASONED FLOUR, PAN SEARED
AND TOPPED WITH SNOW CRAB LEGS IN A FRESH TARRAGON, LEMON, SHALLOT
AND ARTICHOKE CREAM SAUCE

ROAST STUFFED CHICKEN BREAST

OVEN ROASTED CHICKEN BREAST WITH IMPORTED GROUND SAUSAGE, VIENNA LOAF,
FRESH SAGE AND BROCCOLI FLOWERETTE STUFFING, TOPPED WITH SUPREME SAUCE

CHICKEN TARRAGON

BONELESS CHICKEN BREAST STUFFED WITH THINLY SLICED AGED PROSCUITTO, FRESH HERBS AND
BOURSIN CREAM CHEESE FILLING

VEGETARIAN I

SEASONAL VEGETABLES SAUTEED WITH FRESH GINGER, GARLIC AND
SESAME OIL TOSSED WITH PENNE PASTA

VEGETARIAN II

SAUTÉED ARTICHOKEs, HEARTS OF PALM, BABY CORN AND SEASONAL VEGETABLES TOSSED
WITH BABY SPINACH, SUN DRIED TOMATOES AND BUFFALO MOZZARELLA SERVED OVER
ROASTED GARLIC ANGEL HAIR PASTA