

Plated Dinners

*All Dinner Entrees include Soup du Jour or Salad,
Rolls and Butter, Dessert, and Beverage. Our chef will select the appropriate
vegetables and accompaniments to complement your entrée selection*



Appetizers

Smoked Salmon with Capers and Onions with Crostini	6
Ravioli with Shiitake Mushrooms and Marsala Cream Sauce	6
Traditional Gulf Shrimp Cocktail	8
Fresh Sushi Sampler	12

Salads

Classic Caesar Salad	
House Salad Greens with Balsamic Vinaigrette	
Spinach and Strawberry Salad with Brie, Raspberry-Poppyseed Dressing	
Medley of California Baby Greens, Artichoke Hearts, Orange Basil Vinaigrette	

Dinner Entrees

Grilled Chicken with Champagne Cream Sauce Marinated Fresh Skinless Breast of Chicken, Chargrilled and Served with Champagne Cream Sauce	22.5
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Santa Fe Chicken

Skin-on Boneless Breast of Chicken Stuffed with Pine Nuts, Sundried Tomatoes, Cappicola Ham, Spinach and Monterey Jack Cheese, Topped with a Red Chile Veloute Sauce	23
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Roasted Pork Loin

Served with Sundried Cherry-Pinot Noir Demi-Glace	24
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Grilled Salmon Fillet

Presented on a Bed of Wilted Spinach with Roasted Shallot Cream Sauce	24.5
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Dinner Entrees

Baked Salmon Wellington

Fresh Salmon Wrapped in Puff Pastry
Topped with a Lime-Cilantro Sauce

26

Roast Sliced Tenderloin of Beef

Garlic Mashed Potatoes and Wild Mushroom Sauce

28.5

Prime Rib of Beef

Served with Creamy Horseradish and Au Jus

29

Grilled Halibut Fillet

Honeydew, Cantaloupe, Scallion, and Sweet Pepper Salsa

26

Grilled Filet Mignon

Eight Ounces served with a Roasted Shallot Demi-Glace

29

Filet Mignon & Salmon Duet

Five Ounce Tenderloin, Wild Mushroom Sauce Paired with
Four Ounce Fresh Salmon, Roasted Shallot Cream on Wilted Spinach

32

Petite NY Strip and Gulf Shrimp Duet

Six Ounce Striploin, Peppercorn Sauce Paired with
Three Sautéed Jumbo Gulf Shrimp, Lemon Butter

31

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Desserts

Sorbet with Gaufrette Wafer

Spotted Dog Vanilla or Chocolate Premium Ice Cream with Gaufrette Wafer

Chocolate Mouse Cake with Crème Anglaise

Fresh Fruit Tart (Seasonal)

Warm Apple Crisp with Vanilla Sauce

New York Style Cheesecake with Caramel or Fruit Sauces

Berries and Cream

Layered Chocolate Chocolate Cake