

plated dinner

Plated Dinner

Prices subject to current applicable gratuity and state tax

SPECIALTY ITEMS

OSSO BUCO MILANESE (VEAL SHANK) Roasted Vegetable Mire Poix, Wild Mushroom Risotto	30.00
BRAISED LAMB SHANK PRINTANIERE Rosemary Mint Jus, Herbed Cannellini Beans	29.00
PORTERHOUSE PORK CHOP Smoky Adobo Sauce, Roasted Poblano Yam Cake	27.00
ROASTED GAME HEN Hoisin Orange Glaze, Wild Rice Blend	26.00

PLATED APPETIZERS

CHILLED JUMBO SHRIMP Horseradish Cocktail Sauce	9.00
PUFFED PASTRY ROUND Wild Mushrooms, Brie Cheese, Marsala Cream	7.50
GORGONZOLA CUSTARD Red Pepper Coulis	7.25
ROASTED CORN AND ASPARAGUS CREPÉ Salmon and Chive Hollandaise	8.25
ANDOUILLE SAUSAGE STUFFED BAKED PORTABELLA Polenta and Tomato Crudiola	8.25

SALADS

CAESAR WITH HOUSE-MADE DRESSING Grated Pecorino Romano, Garlic Croutons	3.75
MIXED GREEN SALAD Mandarin Segments, Sugared Pecans, Boursin Cheese, Honey Mustard Vinaigrette	3.75
BABY SPINACH LEAVES WITH GORGONZOLA Red Onion, Toasted Walnuts, Raspberry Vinaigrette	3.75
WILTED SPINACH SALAD Baby Spinach Leaves, Warm Bacon Vinaigrette, Grated Egg	3.75
HOUSE SALAD OF MIXED GREENS Romaine and Iceberg, Sliced Cucumber, Tomato, Carrot, Balsamic Vinaigrette	3.75

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MEAT ENTRÉES

TENDERLOIN FILET 30.00
 Compo of Smoked Bacon, Pearl Onions, Wild Mushrooms, Thyme Roasted New Potatoes

ROAST PRIME RIB OF BEEF 30.00
 Garlic Au Jus, Horseradish Cream, Baked Potato, Sour Cream, Chives

RIB EYE STEAK 28.00
 Green Peppercorn Reduction, Garlic Mashed Potatoes

NEW YORK STEAK 29.00
 Porcini Mushroom Demi Glace, Gratin Potato

POULTRY ENTRÉES

STUFFED BREAST OF CHICKEN 26.00
 Roasted Pepper, Pistachio-Spinach Mousse, Lemon Compound Butter, Root Vegetable Orzo

BREAST OF CHICKEN SALTIMBOCCA STYLE 26.00
 Fontina Cheese, Sliced Prosciutto, Sage Infused Tomato Demi Glace, Linguine Pasta

HERB BASTED BONE-IN CHICKEN BREAST 24.00
 Marsala Mushroom Sauce, Pecan Wild Rice

PANKO AND PARMESAN CRUSTED CHICKEN BREAST 24.00
 Lemon-Caper Cream, Cous-Cous, Toasted Pine Nuts

SEAFOOD ENTRÉES

GRILLED SWORDFISH STEAK 27.00
 Mint Roasted Tomato Dressing, Aromatic Basmati Rice

POACHED ATLANTIC SALMON 25.00
 Creamed Leeks, Guinness Hollandaise, Buttered Parsley Potatoes

ROASTED HALIBUT 26.00
 Passion Fruit and Mango Salsa, Israeli Cous-Cous

BAKED LEMON SOLE 27.00
 Wilted Greens, Pecan Butter, Crab Gratin, Confetti Rice

SEASONAL SEAFOOD (MARKET PRICE)
 Fresh selections of seafood available on a seasonal basis

MENU

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VEGETARIAN ENTRÉES

ROASTED VEGETABLE NAPOLEON 20.00
Eggplant, Peppers and Herbed Ricotta, Polenta Cake

PASTA PRIMAVERA 19.00
Seasonal Vegetables and Sun Dried Tomato Cream

GRILLED PORTABELLA 21.00
Black Bean and Green Chile Stuffing, Chipotle Mashed Potatoes

ROASTED VEGETABLE RAVIOLI 20.00
Pecorino Romano and Red Pepper Coulis, Steamed Vegetables

(Vegan on Request)

COMBINATION DINNER ENTRÉES

GOURMET DINNER 1 50.00
Gorgonzola Custard
House Salad
Petite Filet and Jumbo Shrimp
Raspberry Sorbet

GOURMET DINNER 2 52.00
Mixed Greens with Chilled Shrimp
Tomato Bisque
Tenderloin Medallions and Broiled Scallops
New York Cheesecake

FRESHLY BREWED COFFEE OR ARRAY OF FRAGRANT TEAS INCLUDED WITH ALL SELECTIONS