

Plated Dinner Options

All entrees are served with choice of a starter and dessert with assorted artisanal rolls and breads.

Entrees

<i>Roast Half Chicken</i> with pan gravy, roasted fingerling potatoes and cauliflower gratin.	32
<i>Center Cut Double Pork Chop</i> served over an apple rosemary bread pudding with garlic creamed spinach.	38
<i>Spicy Seared Rare Tuna</i> in a citrus vinaigrette with wasabi mashed potatoes and sautéed baby bok choy.	42
<i>Pan Seared Chilean Sea Bass</i> with a lime beurre blanc, jalapeno cilantro rice and grilled vegetables.	42
<i>Flatiron Steak</i> with gorgonzola gnocchi and seasonal sautéed vegetables.	42
<i>N.Y. Steak Au Poivre</i> with a jumbo baked potato and green beans sautéed with pancetta.	45

East Coast Surf and Turf

Market Price

Maine lobster tail and 6 oz Prime filet mignon with potatoes Dauphinoise and a seasonal vegetable sautee.

West Coast Surf and Turf

58

12 ounce Prime rib eye and grilled jumbo shrimp with wasabi mashed potatoes and grilled asparagus.

Starters

House Salad - baby mixed greens with glazed pecans and gorgonzola in a mixed berry vinaigrette.

Caesar Salad - traditional Caesar salad

Caprese Salad - heirloom tomatoes and buffalo mozzarella with fresh basil, extra virgin olive oil and sea salt.

Soup – Seasonal

Desserts

NY Style Cheesecake with salted caramel sauce and shaved chocolate OR roasted berry sauce and whipped cream

Seasonal Crème Brulee

Strawberry Shortcake with Buttermilk Biscuits

Brownie Tart

Peanut Butter Chocolate Torte

Black Forest Trifle

Mini Baked Alaska