

# Plated Menu Options

Select up to Three Entrees for your Guest to Choose From

All Meals Include ~ Unlimited Beverages of Teas, Pink Lemonade, Coffee & Water  
Portuguese Style, Assorted French Style Rolls, or Soft Yeast Dinner Rolls w/ Butter  
Choice of Plated Garden Salad, Wine Country Salad, or Classic Caesar Salad

## House Favorites ~\$26.00 per person

**Bistro Grilled Chicken** - Grilled & Topped w/ a Delightfully Sweet Bistro Relish of Bell Peppers, Raspberry & Pineapple, and Seasonal Fruits

**Sesame Ginger Chicken** - Fresh Cut Chicken Breast, Lightly Fried & Tossed in a Sweet Sesame Ginger Sauce, Topped w/ Grilled Pineapple

**Lemon Cilantro Mahi Mahi** - Oven Broiled with Butter, White Wine, Lemon & Cilantro

**Grilled Salmon with Santa fe Aioli** - Lightly Buttered & Seasoned, w/ a Southwest Style Aioli

**Key West Tilapia** - Farm Raised Filets, Seasoned and Oven Broiled w/ Roma Tomatoes

**Marinated Flank Steak** - Grilled w/ a Light Teriyaki Style Marinade



**Roasted Pork Loin** - Slow Cooked Tender Pork Loin Medallions w/ an Apple Cider Glaze

**Apple-Walnut Stuffed Chicken** - Lightly breaded chicken breast stuffed with a red apple-walnut stuffing and drizzled with a savory hazelnut cream sauce.

**Caribbean Shrimp Skewer's** - Seasoned Shrimp, Skewered w/ Fresh Vegetables & Topped w/ Mango Chutney

**Herb Broiled Salmon** - Atlantic Salmon Broiled w/ White Wine, Lemon & Herbs, Topped w/ Dill Cream Sauce

**Baked Parmesan Crusted Tilapia** - Oven Baked Tilapia w/ Fresh Grated Parmesan Cheese & Sautéed Sweet Shallots

**Grilled Portabella Primavera** - Marinated Portabella Mushroom Over Wheat Penne Pasta Tossed in Basil-Avocado Sauce with Roasted Vegetables.

**Fire-Roasted Vegetable Lasagna** - Layers of flame grilled seasonal vegetables and rich ricotta cheese in a slow roasted basil tomato sauce and topped with melted mozzarella and cheddar cheeses

**Eggplant Stack** - Golden Fried Eggplant layered with mozzarella, provolone cheese and slow roasted marinara. Served over hot seasoned linguini.

# Plated Menu Cont.

## Savory ~ \$29 per person

**Tuscan Chicken** - Chicken Breast Topped w/ Sautéed Spinach, Shitake Mushrooms, Red Onions, & Bell Peppers, Topped with Melted Fontina Cheese

**Stuffed Chicken Cordon Blue** - Fresh Chicken Breast Lightly Breaded, Baked w/ Virginia Ham and Swiss Cheese, Drizzled with a White Wine Cream Sauce

**Chicken Princess** - Italian Breaded Chicken Breast Topped w/ Creamed Spinach & Artichoke & Fried Carrot

**Chicken Florentine** - Stuffed with Sautéed Baby Spinach, artichoke Hearts, & Cream Cheese Oven Broiled



**Wood Smoked Salmon** - Salmon Filets Served w/ Caramelized Red Onions and a Scallion Cream Sauce

**Mediterranean Seafood Pasta** - Shrimp and Mussels Tossed in Bow Tie Pasta with a White Zinfandel “Blush” Sauce, Spinach, Artichoke Hearts, Red Onions, & Garnished w/ Kalamata Olives, Grape Tomatoes, & Feta Cheese

**Pan Seared Rockfish** - Always Fresh In Season! Oven broiled, and offered with a signature Pineapple Pico topping

**Jumbo Fried Shrimp** - Gulf Shrimp, Lightly Battered & Served with our own Cocktail Sauce

**Seared Maple-Soy Tuna** - Tuna Steak Seared in a Maple-Soy Glaze, Topped w/ Lemon & Green Onion

**Shrimp Scampi Skewers** - Garlic Sautéed Jumbo Shrimp Skewers w/ Green Onions & Vine Ripened Cherry Tomatoes

**Center Cut Ribeye** - Fresh Cut, Char Broiled & served over caramelized onions

**Top Sirloin Oscar** - Choice Sirloin Topped w/ Crab Meat & Hollandaise Sauce

**London Broil** - Thinly Sliced London Broil Served w/ Fresh Chimi Churri Sauce

**Grilled Portabella Primavera** - Marinated Portabella Mushroom Over Wheat Penne Pasta Tossed in Basil-Avocado Sauce with Roasted Vegetables.

## Premium ~ \$32 per person

**Angus Beef Prime Rib** - Slow Cooked, Flavorful & Served Carved to order w/ Au Jus & Horseradish Cream Sauce

**New York Strip** - Char Grilled, Topped w/ Gorgonzola Cheese & Pearl Onions

**Filet Mignon** - Seared Tender, Applewood bacon wrapped, and Topped w/ Sautéed Cremini Mushrooms

**Veal Marsala** - Lightly Breaded & Sautéed w/ Mushrooms, Onions & Sweet Marsala Wine Sauce

**Lump Crab Cakes** - Lump Crab Meat Lightly Sautéed, with Old Bay Seasoning

**Lobster Claw Ravioli** - Delicious Pasta Stuffed w/ White Cheese & Lobster Claw Tossed in Wine Marinara

**Chilean Sea Bass** - Broiled & Topped w/ a Sun Dried Tomato Pesto Sauce & Sautéed Lump Crab Meat

**Stuffed Flounder** - Large Filets Stuffed w/ Seasonal Lump Crab, Broiled w/ a White Wine & Butter Sauce

**Seafood Lasagna** - Deep Dish House Made Lasagna Loaded w/ Shrimp, Lump Crab Meat, Lobster, Ricotta Cheese, Spinach & Roasted Red Peppers. Topped w/ Spinach & Parmesan Cream Sauce.



## Plated Menu Duets ~ \$35 per person

### **FILET MIGNON WITH A COASTAL CRAB CAKE**

Seared Center Cut Tenderloin Topped w/ Cremini Mushrooms, and a Lightly Sautéed Crabcake w/ Red Chili Aioli

### **FILET MIGNON WITH A TUSCAN CHICKEN**

Seared Center Cut Tenderloin Topped w/ Port Wine Demi Glaze & Served Along Side a Grilled Chicken Breast Topped w/ Sautéed spinach, Shitake Mushrooms, Red Onions, Bell Peppers & Melted Fontina Cheese

### **FILET MIGNON WITH COCONUT MAHI-MAHI**

Seared Center Cut Tenderloin Topped w/ Port Wine Demi Glaze & Served Along Side Broiled Mahi Mahi w/ Toasted Coconut & Lime Aioli

### **TUSCAN CHICKEN WITH COCONUT MAHI-MAHI**

Chicken Breast Topped w/ Sautéed Spinach, Shitake Mushrooms, Red Onions, & Bell Peppers, Topped with Melted Fontina Cheese

### **FILET MIGNON WITH A LOBSTER TAIL**

Seared Center Cut Tenderloin Topped w/ Port Wine Demi Glaze & Served Along Side A Garlic Butter Roasted Petite Lobster Tail

### **GRADE A ANGUS BEEF SIRLOIN WITH GULF SHRIMP**

Flame Grilled Center Cut Sirloin w/ Garlic-Herb Butter Served w/ Blackened Shrimp Skewers & Fresh Pico De Gallo