

Plated Entrée Service

Select up to Three Entrees for your Guest to Choose From.

All Meals Include—Unlimited Beverages of Teas, Pink Lemonade, Coffee & Water
Portuguese Style rolls, 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 Sauce

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 Skewers - Seasoned Shrimp, Skewered w/Fresh Vegetables and 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 Vegetarian Lasagna - Layers of Flame Grilled Seasoned 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 Entrée Service Cont.

Savory—\$29.00 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 & 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 Rippened 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 a 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, Along Side 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 A 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 **(Market may affect pricing)**

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