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Plated Dinner Entrées

Grilled New York Steak with Cipolline Onions and Syra Wine Reduction Sauce	\$34.95
Seared Black Angus Filet Mignon wrapped in Applewood-smoked Bacon	\$34.95
Grilled Filet Mignon with a Green Peppercorn Sauce	\$34.95
Charred Filet Mignon with Melted Boursin Cheese & Roasted Shallots in Cabernet Sauce	\$34.95
Sautéed Breast of Chicken served with a Champagne Wild Mushroom Sauce	\$29.95
Breast of Chicken stuffed with Wild Mushrooms, Sun-dried Tomatoes, and Fresh Spinach served with Pinot Noir Reduction Sauce	\$29.95
Chicken Saltimbocca with Prosciutto, Fresh Sage and Béchamel Sauce	\$29.95
Chicken Wellington stuffed with Wild Mushrooms and wrapped with Puff Pastry with Peppercorn Demi Glace	\$29.95
Baked Chilean Sea Bass served with a Chardonnay Bur-blanc Sauce	\$32.95
Sautéed Filet of Mahi Mahi crusted with Kalamata Olives and Sun-dried Tomatoes Tapenade	\$32.95
Potato-crusted Sea Bass with Lemon and Roasted Garlic	\$32.95
Char-grilled Swordfish topped with a Citrus Herb Maitre d' Butter	\$32.95
Charred Ahi Tuna Steak with Wasabi Mashed Potatoes	\$32.95
Seared Halibut Filet with Artichokes, Capers, and Tomatoes with Fresh Basil	\$32.95
Filet of Atlantic Salmon with Tomato, Basil, Olives, and Capers	\$34.95
Salmon Roulade with Spinach, Garlic and Green Onion Bur-blanc Sauce	\$34.95
Pepper & Fresh Herb-crusted Salmon Filet served with a Port Wine and Balsamic Vinegar Sauce	\$34.95
Sautéed Cold Water Prawns with Chardonnay, Parsley, and Fresh Lime	\$29.95
Roast Pork Tenderloin with Sautéed Apples with Brandy Demi-glace	\$29.95
4 Course or Duet Plate available – Please add per person	\$7.00

20% service fee and 9.75% sales tax added to all food and beverage. Subject to change.