

Plated Dinner Selections

Choice of One Salad

Sonoma Mixed Green Salad with Raspberry Vinaigrette & Buttermilk Ranch Dressing
Caesar Salad Tossed with Reggiano Parmesan Cheese and Croutons, House Caesar Dressing
Rolls and Butter

Choice of up to Three Entrees (including Vegetarian – see Vegetarian Menu for selections).
Price will be based on the highest priced item.

Chicken Florentine

Fresh Ricotta Cheese and Spinach Filling
Tomato Basil Cream Sauce
Topped with Parmesan Cheese
\$33 per person

Stuffed Pork Loin

Crusted Center Cut Loin
Filled with Dried Apricots, Cranberries,
Organic Rosemary Jus
\$34 per person

Flat Iron Steak

Madeira Wild Mushroom Sauce
\$34 per person

Prime Rib of Beef

Slow Roasted Angus Beef
Au Jus and Horseradish, Baked Potato
with Sour Cream & Chives
\$38 per person

Filet Mignon

Grilled Angus Tenderloin
Madeira Wild Mushroom Sauce
\$40 per person

Napa Chicken Breast

Garlic Citrus Marinade
White Wine Sauce with Raisins
and Fresh Tarragon
\$32 per person

Pacific Sea Bass

Basque Style, Baked
with a Rich Tomato Saffron Sauce
\$34 per person

Lemon Pepper Salmon

Atlantic Filet, Baked with a Delicate
Chardonnay Cucumber Sauce
\$35 per person

Duet Combinations

Choice of Two Pairings
Petite Filet Mignon
5 Scampi Prawns
Lemon Pepper Salmon
Citrus Marinated Chicken Breast
\$42 per person

Fresh Seasonal Vegetables

Choice of One Starch

- Wild Rice Pilaf
- Grilled Rosemary Polenta
- Garlic Ruby Red Potatoes
- Mashed Potatoes (Pesto, Garlic or Curry)

Choice from our Dessert Menus

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Menus and prices subject to change.

A Service Charge of 19% Plus State Mandated Sales Tax will Be Added to the Total Bill. 09/2011