

DINNER ENTREES

(Please select one)

All Entrees include, Fresh Seasonal Vegetables, Rolls and Butter, Dessert,
Starbucks Freshly Brewed Coffee, Tazo Tea and Decaffeinated Coffee

CHICKEN SALTIMBOCCA

Breast of Chicken Stuffed with Prosciutto, Swiss Cheese and Sage, Rolled in Seasoned Bread Crumbs
and Baked to a Golden Brown, Served with Madiera Wine Sauce and Lemon Polenta Crescents
\$ 35.95 per person

CHICKEN PARMESAN

Parmesan Breaded Breast of Chicken, Baked in a Rich Tomato Sauce, Topped with Melted
Provolone and Fontina Cheeses, Served with Creamy Garlic Risotto
\$ 35.95 per person

COQ AU VIN

Pan Seared Boneless Breast of Chicken with a Red Wine, Bacon, Mushroom and
Pearl Onion Sauce Served with Yukon Gold Mashed Potatoes
\$ 35.95 per person

LEMON GRILLED CHICKEN

Lemon, Fresh Herb and Olive Oil Marinated Breast of Chicken, Grilled and Served with a Leek,
Lemon and Chive Cream, Accompanied with Dried Cranberry Wild Rice Pilaf
\$ 35.95 per person

PAN SEARED SALMON

Fresh Salmon Filet, Marinated and Pan Seared, Served with Roasted Pepper and
Mango Cream and Parmesan Risotto Cake
\$ 39.95 per person

PORK WELLINGTON

Dijon Roasted Loin of Pork wrapped in Puff Pastry with Wild Mushrooms and Bacon,
Served with a Sweet Onion Sauce and Roasted Red Potatoes
\$ 35.95 per person

All prices are subject to a service charge and local state sales tax

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PRIME RIB

Salt Crusted, Slow Roasted Angus Prime Rib of Beef, served with Tarragon Au Jus and Creamed
Horseradish, Baked Russet Potato, Butter, Sour Cream and Chives

\$ 44.95 per person

NEW YORK STEAK

Grilled New York Strip Loin Steak with Roasted Shallot, Red Wine and
Artichoke Confit, Served with Potatoes Anna

\$ 45.95 per person

FILET MIGNON

Bacon Wrapped Choice Tenderloin Steak, Pan Seared and Served with
Black Truffle Demi Glace and Potato Gratin

\$ 47.95 per person

DINNER DUETS

FILET MIGNON AND LOBSTER

Grilled Petite Choice Tenderloin Steak paired with half of a Butter Roasted Lobster Tail,
Served with Potatoes Anna and Seasonal Vegetables

\$ 69.95 per person

CHICKEN AND PRAWNS

Lemon Grass Crusted Breast of Chicken paired with Scampi Style Prawns, Served with
Mango Salsa and Steamed Jasmine Rice

\$ 49.95 per person

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If you choose a split menu, all entrees will be priced according to the higher priced entree

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