

Plated Dinner Options

*Includes Fresh Vegetables and Potato or Rice Selection
Add \$3 for Mixed Greens Salad, Rolls and Butter*

- Shrimp and Scallops Alfredo, Gulf White Shrimp, Bay Scallops, Broccoli Florets, Garlic Parmesan White Wine Cream Sauce **\$32**
- Filet Mignon, Garlic Croustade **\$44**
- Tequila and Lime Marinated Flank Steak, Chimichurri Sauce, Bruleed Heirloom Tomato Chutney **\$32**
- Roast Prime Rib of Beef, Natural Jus **\$39**
- NY Strip Steak, Garlic Butter **\$40**
- Baked Filet of Haddock, Ritz Cracker Stuffed, Lemon Buerre Blanc **\$29**
- Fresh North Atlantic Salmon, Sundried Tomato and Shallot Beurre Blanc **\$29**
- Brazilian Rubbed Salmon, Brown Sugar, Orange Juice, Paprika, Garlic and Onion **\$29**
- Bronzed Scallop over Mushroom Risotto, Asparagus Tips **\$42**
- Shrimp Fra Diablo, Gulf Shrimp, Spicy Tomato Brodetto, Linguini **\$30**
- Chicken Milan, Sun Dried Tomato, Lemon, Artichoke **\$29**
- Chicken Picatta, White Wine, Lemon, Cream, Capers **\$28**
- Chicken Marsala, Marsala Wine Sauce, Shitake Mushrooms **\$28**
- Chicken Saltimbocca, Pan Seared, Garlic Sage Demi-Glace, Prosciutto **\$29**
- Catalan Pork Chop, Bronzed Shrimp, Moroccan Spiced Cous Cous, Picada, Tzatziki Sauce **\$38**
- Char-Grilled London Broil, Mushroom Demi-Glace, Crispy Onions **\$28**
- Filet and Lobster Tail, Rosemary Tarragon Demi-Glace, Garlic Croustade, 5oz. Lobster Tail, Drawn Butter and Lemon **\$Market Price**