

Dinner



Entrées

Served with: Fresh Baked Rolls with Butter | Iced Tea | Coffee | Dessert

STARTER SALADS (CHOICE OF 1)

- Classic Caesar Salad

Romaine Hearts | Shaved Parmesan | House Dried Tomatoes | Herb Croutons | Served with a Caesar Dressing

- House Salad

Tender Mixed Greens | Sliced Cucumber | Grape Tomatoes | Served with an Italian Vinaigrette

- Spinach Salad

Baby Spinach | Toasted Almonds | Dried Cranberries | House Dried Tomatoes | Served with a Balsamic Vinaigrette

- Spring Mix Salad

Baby Spring Mix | Feta | Sliced Cucumber | House Dried Tomatoes | Served with a Raspberry Walnut Vinaigrette

- Arugula Salad

Baby Local Arugula | Goat Cheese | Candied Walnuts | Grape Tomatoes | Served with a White Balsamic Vinaigrette

ENTRÉE SELECTIONS

- Kobe Beef Meatloaf

*Slow Roasted Kobe Beef Meatloaf | Resting on a Bed of Wasabi Yukon Mashed Potatoes |
Sesame Broccolini | Drizzled with a Shitake Miso Sauce*

- Harissa Spiced Grilled Chicken Breast

*Harissa Spiced Grilled Chicken Breast | Served with a Sweet Mango Golden Raisin Chutney | Jasmine Rice |
Sautéed Zucchini | Yellow Squash*

- Tequila Cilantro Lime Chicken Breast

*Grilled Chicken Breast | Served with a Roasted Molcajete Salsa | Roasted Poblano |
Yukon Mashed Potatoes | Sautéed Yellow Squash*

- Sweet Soy Glazed Chilean Sea Bass

Oven Roasted Chilean Sea Bass | Citrus Miso Risotto | Roasted Asparagus | Shitake Mae Ploy Cream

- Herb Grilled NY Strip

*Grilled NY Strip | Served with a Pink Peppercom Demi-Glace | Creamy Horseradish Yukon Mashed Potatoes |
Roasted Asparagus*

All menus are subject to an administrative charge fee and applicable sales tax. Prices and menu item availability are subject to change.

ENTRÉE SELECTIONS, CONT.

- Herbs de Provence Domestic Lamb Chops

Slow Roasted Domestic Lamb Chops | Mint Cannellini Beans | Baby Kale Ragù | Steamed Broccolini | Mint | Cremini Mushroom Demi-Glace

- Grilled Filet

Montreal Spiced Filet | Horseradish Yukon Mashed Potatoes | Sautéed French Green Beans | Topped with a Portobello Mushroom Demi-Glace

- Furikake Crusted Atlantic Salmon

Oven Roasted Atlantic Salmon | Topped with a Citrus Sake Cream Sauce | Served on a Bed of Smashed Edamame and Braised Organic Tri-Colored Carrots

- Stuffed Flank Steak

Stuffed Flank Steak with Spinach Feta Artichokes and Red Pepper | Whole Grain Mustard Demi-Glace | Saffron Yukon Mashed Potatoes | Sautéed French Green Beans

- Braised Beef Short Rib

Slow Braised Beef Short Rib in a Rich Zinfandel Demi-Glace | Creamy Blue Cheese Polenta | Roasted Asparagus

PLATED DUOS

- Short Rib & Atlantic Salmon

Braised Beef Short Rib in a Zinfandel Demi-glace | Citrus Glazed Salmon | Champagne Beurre Blanc | Saffron Duchess Potatoes | Steamed Broccolini

- Grilled Flat Iron Steak & Grilled Chicken Breast

Fresh Cilantro Chimichurri Glazed Flat Iron Steak | Sofrito Grilled Chicken Breast | Cilantro Yukon Mashed Potatoes | Sautéed Seasonal Vegetables

- Manhattan Steak & Grilled Chicken Breast

Grilled New York Medallion in a Tamarind Demi-Glace | Grilled Chicken Breast with a Spinach Artichoke Cream | Spiced Roasted Sweet Potatoes | Tri-Colored Cauliflower

- Beef Tenderloin Medallion & Lemon Herb White Sea Bass

Montreal Spiced Beef Tenderloin with a Caramelized Onion Port Wine Demi-Glace | White Sea Bass with a Citrus Beurre Blanc | Gratin Scalloped Potatoes | Steamed Broccolini | Organic Tri-Colored Carrots

First menu selection includes one vegetarian option for dietary needs. Each additional menu selection shall incur a per plate fee. All menus are subject to an administrative charge fee and applicable sales tax. Prices and menu item availability are subject to change.