

Entrées

BY LAND

Champagne Chicken

Served with wild mushrooms deglazed with Champagne

Chicken Marsala

Portabella mushrooms, green onions, deglazed with Marsala

Chicken Siciliano with Amogue

Grilled breaded chicken breast served with Amogue

Chicken Piccata

Lemon caper burre blanc sauce with artichokes & pepper medley

Pan-Seared Airline Chicken

Tender chicken breast pan-seared

Center Cut Filet Mignon

Center cut filet mignon with zip sauce or Mushroom Ragú

Oscar Style +\$5 per guest

Topped with crab, béarnaise and asparagus

Porcini Encrusted Beef Medallions

Grilled tenderloin served on a bed of Chanterelle Mushroom sauce

Slow Roasted Beef

Tender roasted beef served with natural au jus or Fumet beef sauce

Chargrilled New York Strip

Served with a light pearl onion & asparagus sauce

Apple Whisky Pork Chops

Topped with a brown butter glaze

BY SEA

Chilean Sea Bass

Grilled with Ginger-lemon beurre blanc on a bed of Asian vegetables

Grilled Salmon

Sage-infused lemon beurre blanc

Lake Superior Whitefish

Parmesan-cruste with lemon aioli sauce

Gulf Shrimp Scampi

+\$5 per guest

Pan-seared in olive oil, shallots, garlic in a white wine butter sauce

Alaskan Halibut Olympia

+\$7 per guest

Baked milanese in a reduced wine cream sauce

DUET PLATE

6 oz. Filet Mignon with Choice Fowl

Champagne, Marsala, Piccata

6 oz. Filet Mignon with Choice Fish

Lake Superior Whitefish, Grilled Salmon

8 oz. Filet Mignon with Choice Sea

Maryland Crab Cakes, Shrimp Scampi

N.Y. Strip with Choice Sea

Maine Lobster Tail, Chilean Sea Bass

VEGETARIAN & VEGAN

Eggplant Parmesan

Baked mozzarella & marinara sauce

Pasta Primavera

Fresh seasoned vegetables over farfalle with oil & garlic