



CUISINE OPTIONS

Served Dinner Entrees

STARTING AT \$22.95++ PER PERSON

FILET MIGNON

Grilled Filet Mignon with Cabernet Demi-glaze

NEW YORK STRIP

12 oz. Prime-aged New York Sirloin with Shitake Mushrooms

PRIME RIB

Roasted Prime Rib of Beef au jus and Yorkshire Pudding

PORK LOIN MILANESE

Pork Scaloppini with Italian Bread Crumbs and Fresh Lemon Parsley Sauce

CHICKEN CORDON BLEU

Chicken Breast stuffed with Black Forest Ham and Baby Swiss with Mornay Sauce

CHICKEN CHAMPAGNE

Sautéed Breast of Chicken in Herbal Champagne Sauce

CHICKEN OSCAR

Chicken Breast, Asparagus and Crab Meat topped with Sauce Hollandaise

CHICKEN WELLINGTON

Breast of Chicken with Artichoke Duxelle wrapped in Puff Pastry on Demi-glaze

SALMON PICATTA

Pan-Seared Salmon with Tomato Caper Salsa

FRESH GULF GROUPE

Lightly dusted with flour and sautéed
White Wine Shallot Butter Sauce

++Above prices do not include 21% taxable service charge or 6% sales tax.

All prices are subject to change.



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EGGPLANT PARMESAN

Lightly sautéed in Garlic Olive Oil (without flour or breading) topped with Garden Tomato Sauce and Mozzarella served on Pasta

SAUCIER VEGGIE PUFF

Crispy Puff Pastry glazed with Boursin Cream topped with Asparagus, Portabella, Broccoli, Red Pepper and Spinach

All Above Served Dinners Include:

Tossed House Salad

Chef's Choice of Side, Vegetable du Jour and Dessert

Warm Rolls and Butter

Freshly Brewed Colombian Coffee, Iced Tea, and Iced Water

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