

Dinner Menu

Your choice of:

Appetizers

French Onion Soup Gratinee

Pasta with Smoked Chicken, Sun Dried Tomatoes and Pesto

Gulf Shrimp Cocktail

Salads

Classic Caesar with Romaine Hearts and Garlic Croutons

Spinach with Radicchio and Gorgonzola and Crispy Prosciutto

Tossed in a Walnut Vinaigrette

Mixed Baby Greens with House Balsamic Vinaigrette

Entrées

Char-Grilled Filet of Beef with a Bourbon Reduction

Grilled Vegetables and Cranberry Infused Whipped Potatoes

Roast Long Island Duckling with Gingered Tangerine Glaze

Toasted Pecan Wild Rice Blend and Assorted Fresh Vegetables

Fillet of American Red Snapper with a Lobster Jus

White Beans, Roasted Red Peppers and Spinach

with a side of Basmati Rice and Assorted Vegetables

Desserts

New York Style Cheesecake with Chambord Sauce

White Chocolate Mousse and Strawberry Crepes

Tiramisu Torte

\$40 Per Person – Includes Tax & Gratuity