

# Dinner Entrées

## Duo Entrées

**Horseradish Crusted  
Petite Filet Mignon (3 oz.)**  
Bordelaise Sauce

and

**Herb Seared Grouper**  
Fingerling Potatoes  
Haricots Verts

**\$39.95++**

**Petite Filet Mignon (3 oz.)**  
Roasted Shallot Merlot Reduction  
Green Peppercorn Demi-Glace

and

**Grilled Lobster Tail**  
Chive Mashed Potatoes  
Medley of Baby Vegetables

**\$49.95++**

## Single Entrées

**Herb Seared Chicken Breast ...\$26.95++**

Marsala Wine Sauce with Mushrooms  
Rosemary and Fontina Polenta Cake  
Broccolini

**Chicken Roulade ...\$26.95++**

with Fingerling Potato, Artichoke-Asparagus Ragout, Truffle Sherry Sauce

**Macadamia Nut Crusted Chicken Breast ...\$26.95++**

Ginger Citrus Vinaigrette, Smashed Sweet Potatoes  
Haricots Verts

**Pan Roasted Atlantic Grouper ...\$29.95++**

Jasmine Rice  
Sautéed Vegetable Medley, Lemon Beurre Blanc

**Crispy Crab Cakes ... \$29.95++**

Basil Infused Sweet Corn Sauce  
Plantation Rice

**Grilled Yellow Fin Tuna ...\$ market price ++**

Wasabi Sauce, Rice Cake  
Vegetable Medley

**Shrimp Scampi ...\$29.95++**

served over Linguine with Julienne Vegetables

## Dinner Entrées - continued

**Grilled New York Strip with Bordelaise Sauce ...\$34.95++**  
Sharp Cheddar Laced Potato Gratin  
Vegetable Medley

**Prime Rib ...\$39.95++**  
Caramelized Cipollini Onions, Roasted Garlic Mashed Potatoes  
and Asparagus Spears

**Grilled Filet Mignon ...\$34.95++**  
Wild Mushroom Demi Glace  
Au Gratin Potatoes  
Vegetable Medley

**Rack of Lamb ...\$39.95++**  
Crusted with Fennel & Coriander  
Chive Mashed Potatoes  
Ratatouille

**Rosemary Grilled Veal Chop ...\$39.95++**  
Natural Veal Jus  
Ragout of Artichokes and Asparagus  
Creamy Gorgonzola Polenta

**Molasses Cured Loin of Pork ...\$29.95++**  
Served with Apple Chutney  
Sage Cornbread Dressing  
Green Beans with Pearl Onions

## Vegetarian Dinner 1

Traditional Caesar Salad  
Romaine Hearts, Croutons, Parmesan Tuile,  
White Anchovy Lemon Garlic Dressing

Ratatouille Crepes with Béchamel Sauce,  
Arugula, Zucchini, and Crispy Shallots  
Rolls and Butter

Key Lime Pie

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Teas

\$29.95++ per person

## Vegetarian Dinner 2

Plantation Greens  
with a Goat Cheese Medallion  
Balsamic Vinaigrette

Papparadelle Pasta with Broccoli Rabe  
sautéed in Olive Oil, Butter, White Wine, Lemon Juice

Rolls and Butter

Key Lime Pie

Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Teas

\$29.95++ per person

# Dinner Buffets

## **SOUTHERN STYLE**

Frogmore Stew  
Shrimp, Corn, Potatoes, Andouille Sausage in a Spiced Broth

Barbequed Chicken and Ribs

She Crab Soup

Plantation Rice

Seasonal Vegetable Medley

Coleslaw and Fruit Salad

Mixed Greens with Dressings

Rolls and Butter

Chef's Choice of Assorted Desserts

\$49.95++

## **THE COOKOUT**

New York Strip Steaks  
Grilled Salmon  
Grilled Breast of Chicken

Baked Potato Bar  
Sour Cream, Butter, Fresh Chives,  
Bacon Bits, Green Onions, Shredded Cheddar Cheese

Garden Vegetable Medley

Pasta Salad and Coleslaw

Mixed Baby Greens with House Vinaigrette

Rolls and Butter

Chef's Choice of Assorted Desserts

\$56.95++ and  
*\$95.00 chef charge for grilling*

## Dinner Buffets (continued)

### THE AMERICAN

Prime Rib, carved to order  
served with Au Jus, Horseradish Cream, Dijon Mustard

Roasted Turkey Breast, carved to order  
Turkey Gravy  
Cranberry Sauce

Mashed Potato Bar  
Assorted Condiments

Succotash  
Mixed Greens with House Vinaigrette

Rolls and Butter

Chef's Choice of Assorted Desserts

\$52.95++ and  
*\$95.00 chef charge*