



PLATED DINNER ENTREES

All Dinner Entrees accompanied by a Garden Salad, Chef's selection of Potato or Rice, Seasonal Vegetable, Dessert, Rolls and Butter, Freshly Brewed Seattle's Best Coffee or Hot Herbal Teas

CHICKEN PICCATA **\$26.00**

Lightly Floured, Sautéed with a Sauce of Lemon Beurre Blanc, Capers and Mushrooms

BORSIN STUFFED CHICKEN BREAST **\$26.00**

Lightly Breaded Chicken Breast stuffed with Borsin Cheese, Ham & Mushrooms dressed With Garlic Herb Cream Sauce

PRINCESS CHICKEN **\$26.00**

Sautéed Breast of Chicken on a Bed of Spinach, Asparagus Spears with a Choron Sauce

MANDARIN GRILLED CHICKEN **\$26.00**

Grilled Chicken Breast with a Mandarin Glaze

CHICKEN MARSALA **\$27.00**

Topped with Wild Mushrooms in a light Marsala Wine Sauce

CHICKEN OSCAR **\$29.00**

Sautéed Chicken Breast topped with Crabmeat, Fresh Asparagus and Hollandaise

PRIME RIB au jus **\$28.00**

Maximum (25 People)

Slow Roasted to Perfection!

FILET MIGNON **\$34.00**

Wrapped in Bacon, Tender and Delicious!

HERB INFUSED SIRLOIN **\$29.00**

Flame grilled herb infused sirloin with Marsala sauce

CHIPOLTE GRILLED PORK **\$27.00**

Pork Tenders dressed with a Chipotle Citrus Sauce

POACHED SALMON **\$28.00**

Served with a Cucumber Dill Beurre Blanc

SOUTHWEST TALAPIA **\$27.00**

Pan Seared Tilapia with Roasted Corn & Black Bean Salsa

All Food & Beverage Prices are subject to the customary 20% taxable service charge and 7% State sales tax.

DUETS

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| FILET MIGNON AND LOBSTER TAIL | \$49.00 |
| Grilled to Perfection Filet accompanied by our unique Beer Battered Lobster Tail | |
| FILET MIGNON AND PAN SEARED TUNA STEAK | \$42.00 |
| Grilled to Perfection Filet paired with our Fresh Tuna | |
| SLOW ROASTED PRIME RIB AND POACHED SALMON | |
| Maximum (25 People) | \$36.00 |
| Prime Rib au jus and Poached Salmon topped with Cucumber Dill Beurre Blanc | |
| BEEF, CHICKEN AND SHRIMP KABOBS | \$32.00 |
| Skewers of grilled beef medallions, chicken and shrimp with mushrooms, onions, cherry tomatoes, red and green peppers over a bed of wild rice | |
| CHICKEN PICCATA AND FLORIDA FRESH GROUPE | \$32.00 |
| Lightly Floured, Sautéed Chicken Breast with a Sauce of Lemon Beurre Blanc, Capers and Mushrooms together with Florida Grouper smoked in Banana Leaves served with Mango & Papaya garnish | |
| GRILLED SIRLOIN AND BACON WRAPPED SEA SCALLOPS | \$34.00 |
| Herb infused Sirloin, grilled over an open flame accompanied by grilled Sea Scallops wrapped in Hickory Smoked Bacon. | |
| BBQ CHICKEN AND BBQ RIBS | \$28.00 |
| Chicken Pieces and Spare Ribs in our Homemade Hickory Smoked BBQ Sauce | |
| SLOW ROASTED PORK LOIN AND CRAB CAKE | \$31.00 |
| Tender roasted Pork Loin with a flavorful Lump Crab Cake | |
| LEMON PEPPER CHICKEN AND LONDON BROIL | \$29.00 |
| Slow Roasted Chicken Breast seasoned with Lemon Pepper paired with marinated London Broil with mushroom gravy | |
| SLOW ROASTED TURKEY BREAST AND BAKED HAM | \$28.00 |
| Slice of Turkey Breast with herb stuffing and Baked Ham with pineapple chunks | |

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