



## *Plated Dinner*

Salad, Entrée, Dessert

### Salad

Choice of One

Spring Mix with Fennel, Grape Tomato, Carrot & Balsamic Dressing

Tossed Garden with Choice of Ranch & Balsamic Dressing

Spinach, Strawberry & Kiwi with White Balsamic Dressing

Wedge of Iceberg Lettuce, Bacon, Grape Tomato with Creamy Moody Blue Cheese Dressing

Traditional Caesar +2

### Entrée

Choice of One

Served with seasonal garden vegetables

Roasted Eggplant Cannelloni ..... 25  
stuffed with spinach, oven dried tomatoes

Roasted Chicken Breast ..... 27  
topped with avocado, provolone cheese, chili corn sauce, cilantro rice

Pecan Crusted Chicken Breast ..... 27  
with roasted yukon potatoes

Chicken Picatta Italienne ..... 27  
with lemon butter caper sauce, yukon roasted potatoes

Roasted Pork Loin ..... 27  
with brown sugar-bourbon glaze, baked apple chutney, sweet potato

Honey-Pecan Crusted Pork Tender Loin ..... 28  
baked apple chutney, sweet potatoes, pistou mustard sauce

continued on next page...

All menu items listed above are priced per person.  
The above prices are subject to a service charge of 20% and applicable taxes.  
Pricing is subject to change without notice.

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### Entrée ... continued

Almond Crusted Gulf Snapper .....	32
with lemon butter sauce, Persian rice	
Cedar Planked Salmon Fillet .....	32
with horseradish potatoes, tomato relish	
Blackened Striped Bass .....	35
on crab cheddar grits	
Beef Wellington	
stuffed with Mushroom Duxelle wrapped in flaky pastry crust on sauce madeira .....	37
Blackened Beef Rib Eye (10 oz.) .....	37
crab cheddar grits, baked tomato	
6 oz. Filet Mignon .....	36
on sauce béarnaise, horseradish whipped potatoes	

### Combination Plates

4 oz. Filet Mignon & Blue Crab Cake .....	38
with chive hollandaise, pecan rice	
4 oz. Filet Mignon & Crabmeat Stuffed Baked Shrimp .....	38
with lemon butter sauce, leek risotto	
Blackened Chicken Breast & Sautéed Jumbo Shrimp .....	35
on cheddar grits	

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### Desserts

Choice of One

Spiced Carrot Cake  
with vanilla bean crème anglaise

Key Lime Pie  
with raspberry-lime sauce

Bourbon Pecan Torte  
with bourbon cream sauce

Chocolate Mousse Cake  
with white chocolate sauce

Vanilla Bean Panna Cotta  
with grand mariner sauce & fresh berries

Pecan Praline Cheesecake  
with caramel sauce

Chocolate Mousse  
with cognac cherries & chocolate garnish

White Chocolate Bread Pudding  
with bourbon cream sauce

Peanut Butter Pie  
with chocolate sauce

Apple Struseul Pie  
with cinnamon anglaise sauce

water and iced tea on table  
coffee on request

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