



Group Dinner Menu

For any special requirements inquire with Special Event Manager.

First Course

Mixed Green Salad with Balsamic Vinaigrette

or

Beefsteak Tomato and Buffalo Mozzarella Salad with Fresh Basil

Entrée Selections

Petite Filet Mignon with Bordelaise Sauce

or

Chicken Medallions with Capers and a Lemon Butter Sauce

or

Trout Almandine with Toasted Almonds and a Lemon Butter Sauce

or

Grilled Shrimp over Angel Hair Pasta tossed in a light Pomodoro Sauce

Beef and Chicken Entrée served with Lyonnaise Potatoes and Mixed Vegetables

Seafood Entree served with Rice and Mixed Vegetables

Dessert Selections

Fruit Cobbler with Vanilla Ice Cream

or

Fudge Brownie Pie with Vanilla Ice Cream

50.00 per Guest

Plus 20% service charge & local sales tax



Classic Dinner Menu

For any special requirements inquire with Special Event Manager.

First Course

Classic Caesar Salad with Fresh Parmesan and House-Made Croutons

or

The Grill Chop Salad with Bacon, Tomatoes, Bleu Cheese Crumbles and Creamy Bleu Cheese Dressing

Entrée Selections

Filet Mignon with Béarnaise Sauce

or

Chicken Medallions with Sautéed Mushrooms and a Marsala Sauce

or

Grilled Wild Atlantic Salmon with a Smoked Shiitake Mushroom Sauce

or

Braised Short Ribs Topped with Carrots, Celery & Turnips
Served with Yukon Mashed Potatoes

*Beef and Chicken Entrée served with Lyonnaise Potatoes and Mixed Vegetables
Seafood Entree served with Rice and Mixed Vegetables*

Dessert Selections

House-Made Crème Brulee

or

House-Made Strawberry Shortcake

65.00 per Guest

Plus 20% service charge & local sales tax



Prime Dinner Menu

For any special requirements inquire with Special Event Manager.

First Course

Ahi Tuna Tartare

or

Jumbo Shrimp Cocktail with Cocktail Sauce

or

Endive Salad with Gorgonzola Cheese, Spicy Pecans, and a Walnut Vinaigrette

Entrée Selections

Blackened Ahi Tuna with a Mango Salsa

or

Crab Cakes with a Lemon Buerre Blanc Sauce

or

USDA Prime New York Strip with a Green Peppercorn Sauce

or

Double-Cut Colorado Lamb Chops with Roasted Garlic Mint Marsala Sauce

Beef and Chicken Entrée served with Lyonnaise Potatoes and Mixed Vegetables

Seafood Entrees served with Rice and Mixed Vegetables

Dessert Selections

House-Made Key Lime Pie

or

Double Fudge Chocolate Cake

80.00 per Guest

Plus 20% service charge & local sales tax