

DINNER ENTREES

BEEF/PORK

Flat Iron Steak.....	\$ 15.95
12 oz New York Strip Steak.....	\$ 20.95
8 oz Filet Mignon.....	\$ 23.95
Sliced Pork Loin.....	\$ 15.95
Sliced Tenderloin of Beef.....	\$ 23.95
Sliced Roast Top Round of Beef.....	\$ 15.95

Choose one of the following sauces:

Bernaise, Gorgonzola, Peppercorn, Hoisin Sauce or Wild Mushroom

8 oz Prime Rib of Beef.....	\$ 15.95
Served with Au Jus and Horseradish	

ALL BEEF COOKED MEDIUM RARE TO MEDIUM TEMPERATURE

CHICKEN

Chicken Cordon Bleu.....	\$ 16.95
Sauteed Breast of Chicken.....	\$ 15.95
Citrus Marinated Chicken Breast.....	\$ 16.50

Choose on of the following sauces:

Supreme, Picatta, Marsala, Pico De Gallo

SEAFOOD

Atlantic Salmon.....	\$ 16.95
Lemon Crumb Cod.....	\$ 15.95
Gulf Black Grouper.....	Market Price
Chilean Sea Bass.....	Market Price
3 Jumbo Crab Stuffed Shrimp.....	\$ 18.95
5 Jumbo Sea Scallops.....	\$ 17.95

Choose from one of the following sauces:

Creamy Shrimp and Caper	Honey Soy Glaze
Citrus Hollandaise	Lemon Sauce
Pineapple Cilantro Sauce	Pesto Sauce

Vegetarian Plate available upon request

\$14.95

Childs Chicken Fingers and French Fries.....	\$7.95 Ages 3 to 12 years
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SALAD

Choose one of the following:

House	Mixed Greens, Bermuda Onion, Grape Tomato, Red Beet, and Cucumber
Caesar	Romaine, Parmesan Cheese, Croutons and Classic Caesar Dressing
Gourmet Club	Romaine, Parmesan Cheese, Croutons and Italian Dressing
Caprese	Sliced Roma Tomato, Mozzarella Cheese, Basil with Balsamic Vinaigrette

ACCOMPANIMENTS

Creamed Spinach	Au Gratin Potatoes
Vegetable Medley	Heirloom Potato Medley
Sugar Snap Peas and Carrots	Garden Wild Rice
Green Beans and Bacon	Four Cheese Macaroni
Gorgonzola Mashed Potatoes	Wasabi Mashed Potatoes

All entress include Rolls and Butter
Coffee, Hot Tea and Ice Tee