



**FRESH SEASONAL
FRUIT & BERRIES**

3.50 PER PERSON

FRESH VEGETABLE CRUDITÉS

2.75 PER PERSON

**IMPORTED AND
DOMESTIC CHEESES**

*Gourmet Crackers
Garnished with Fresh Fruit*

3.95 PER PERSON

**VEGETABLE CRUDITÉS AND
IMPORTED & DOMESTIC CHEESES**

5.95 PER PERSON

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

9.95 PER PERSON

TEMPURA SHRIMP

CHICKEN SPRING ROLL

BACON-WRAPPED SCALLOP

BRUSCHETTA

PROSCIUTTO-STUFFED GRUYERE CHEESE

TOWER OF PIZZA

Choice of Three

ARTICHOKE & SPINACH

LOBSTER

MARGHERITA

CHICKEN PESTO

FOUR CHEESE

SMOKED SALMON

\$44

OPTIONAL

ACCOMPANIMENTS

*Served Family-Style on a Platter
with Main Course Service*

SAUTÉED MUSHROOMS

\$6.95

WOOD-GRILLED ASPARAGUS

\$12.00

LOBSTER MASHED POTATOES

\$18.00

SAUTÉED SPINACH

AND MUSHROOMS

\$6.95

WILD MUSHROOM SAUTÉ

\$9.00

YUKON GOLD MASHED POTATOES

\$8.00

ELEGANT BANQUET DISPLAYS

Serves 20 People

SMOKED SALMON ICE CREAM CONE DISPLAY

Individual wonton cones with rolled smoked salmon and chive crème fraîche

\$42.95

AHI TUNA ICE CREAM CONE WITH SEAWEED SALAD & WASABI DISPLAY

*Individual wonton cones with thin-sliced Ahi tuna, sesame seed salad and
spicy wasabi; finished with caviar*

\$49.95

TENDERLOIN CARPACCIO CANAPÉS

Rolled Tenderloin (Rare) with French bread crostini and horseradish cream cheese

\$49.95

LUMP CRABMEAT CANAPÉS

French bread crostini topped with lump crabmeat and cream cheese

\$49.95

PROSCIUTTO DI PARMA ROULADES WITH CANTALOUPE DISPLAY

Ripe cantaloupe wrapped with imported prosciutto

\$39.95

TERIYAKI STEAK SKEWERS WITH ASIAN SLAW

*Asian marinated steak ribbons skewered
and served with spicy Oriental vegetable slaw*

\$49.95

BACON-WRAPPED SCALLOPS WITH PIMIENTO AND GOAT CHEESE SAUCE

Diver scallops in a smooth sauce garnished with pimiento

\$54.95

PROSCIUTTO-STUFFED GRUYERE CHEESE WITH MUSTARD SAUCE

*Gruyere cheese filled with prosciutto then breaded and fried crisp;
served with mustard dipping sauce*

\$31.95

BOURSIN CHEESE AND ARTICHOKE SPOON DISPLAY

\$34.95

BAKED BRIE WITH POACHED FIGS & JACK DANIELS GOLDEN RAISIN GLAZE

served with crackers and fresh bread

\$44.95



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\$8.00

JUMBO SHRIMP SATAY WITH PLUM SAUCE

Crispy shrimp with coconut tempura and Oriental sweet dipping sauce

\$44.95

JUMBO SHRIMP COCKTAIL ON SHAVED ICE

Served with Lemon and Cocktail Sauce in a giant martini glass

\$69.95

EAST AND WEST COAST OYSTER DISPLAY

Served with cocktail sauce, fresh lemon and hot sauce

\$49.95

BRUSCHETTA DISPLAY

*Marinated fresh yellow and red tomatoes paired with
fresh diced mozzarella and the perfect amount of seasoning; served over
French baguettes, displayed in Japanese porcelain spoons*

\$39.95

AHI TUNA DISPLAY

*Fresh seasoned and seared Ahi tuna, sliced thin and tastefully displayed on
a glass block with green seaweed salad, pickled ginger, and dipping sauces*

\$59.95

SOUTHWEST CHICKEN SPRING ROLL DISPLAY

\$41.95

COCONUT SHRIMP DISPLAY

Crispy shrimp and raspberry sauce

\$44.95

GRILLED LAMB LOLLIPOPS

Domestic lamb chops with a frenched long bone served with demi-glaze

\$59.95

STRIP STEAK CROSTINI DISPLAY

Seared rare and chilled with horseradish aioli

\$65.95



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BRUSCHETTA
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\$9.00

YUKON GOLD MASHED POTATOES
\$8.00

WINE PAIRING DINNER MENU A

95.00 INCLUSIVE PER PERSON

APPETIZER

COMPOSED CHEESE PLATE
2005 HOGUE RIESLING, COLUMBIA VALLEY

FIRST COURSE

CHILLED JUMBO SHRIMP COCKTAIL
Horseradish cocktail sauce and lemon
2005 MATUA SAUVIGNON BLANC, MARLBOROUGH

SALAD SELECTION

ICEBERG WEDGE
Chopped bacon, tomato
and candied pecans with
House bleu cheese dressing

HEARTS OF ROMAINE CAESAR SALAD
Toasted herb croutons,
shaved Parmesan Reggiano
tossed with classic Caesar dressing

MAIN COURSE SELECTION

COLD WATER LOBSTER TAIL (9-10oz.)
Butter poached and baked; served with seasonal vegetable garnish
2004 TOASTED HEAD CHARDONNAY, CALIFORNIA

JUMBO SHRIMP PASTA
Jumbo shrimp folded in angel hair pasta with roasted tomato marinara sauce
2005 ECHELON PINOT NOIR, CENTRAL COAST

ROSEMARY CHICKEN
Airline chicken breast served with roasted red skin potatoes
topped with wild mushroom sauce
2003 HERON PINOT NOIR, CALIFORNIA

FILET MIGNON (8oz.)
Cut from heavy aged tenderloin; served with seasonal vegetable garnish
2004 HAYMAN & HILL MERITAGE, NAPA

FLORIDA GROUPER
Pan-seared and topped with papaya butter sauce; served with lobster risotto
2003 ROBERT MONDAVI MERLOT, NAPA

HORSERADISH-CRUSTED HALIBUT
Served over roasted shallot beurre blanc with caramelized onion potatoes
2005 SIMI CHARDONNAY, SONOMA

DESSERT SELECTION

ROSENBLUM ZINFANDEL PORT, SAN FRANCISCO BAY
CRÈME BRÛLÉE
Fresh berry garnish
NEW YORK STYLE CHEESECAKE
with raspberry coulis



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Gourmet Crackers
Garnished with Fresh Fruit
3.95 PER PERSON

**VEGETABLE CRUDITÉS AND
IMPORTED & DOMESTIC CHEESES**
5.95 PER PERSON

APPETIZER PLATTER
Choice of Three
Elegantly Displayed
9.95 PER PERSON

TEMPURA SHRIMP
CHICKEN SPRING ROLL
BACON-WRAPPED SCALLOP
BRUSCHETTA
PROSCIUTTO-STUFFED GRUYERE CHEESE

TOWER OF PIZZA
Choice of Three

ARTICHOKE & SPINACH
LOBSTER
MARGHERITA
CHICKEN PESTO
FOUR CHEESE
SMOKED SALMON
\$44

**OPTIONAL
ACCOMPANIMENTS**
Served Family-Style on a Platter
with Main Course Service

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\$6.95
WOOD-GRILLED ASPARAGUS
\$12.00
LOBSTER MASHED POTATOES
\$18.00
SAUTÉED SPINACH
AND MUSHROOMS
\$6.95
WILD MUSHROOM SAUTÉ
\$9.00
YUKON GOLD MASHED POTATOES
\$8.00

WINE PAIRING DINNER MENU B

79.00 INCLUSIVE PER PERSON

FIRST COURSE

CHILLED JUMBO SHRIMP COCKTAIL
Horseradish cocktail sauce and lemon
2005 GIRARD SAUVIGNON BLANC, NAPA

SALAD

ICEBERG WEDGE
Chopped bacon, tomato, and candied pecans
topped with House bleu cheese dressing

MAIN COURSE SELECTION

FILET MIGNON (8oz.)
Cut from heavy aged tenderloin; served with seasonal vegetable garnish
2000 ST. SUPERY CABERNET SAUVIGNON, NAPA

PAN-SEARED SALMON
Pan-seared and finished with vanilla ginger sauce.
Served with basmati rice
2003 CLOS DU BOIS MERLOT, NORTH COAST

ROSEMARY CHICKEN
Airline chicken breast topped with wild mushroom sauce;
served with roasted redskin potatoes
2003 ECHELON PINOT NOIR, CENTRAL COAST

PORK TENDERLOIN
Pan-seared and roasted; finished with fig molasses.
Served with sweet potato hash and house-made apple sauce
2004 PLACIDIO PINOT GRIGIO, ITALY

SEARED AHI TUNA
Fresh seared tuna prepared rare and finished with sweet soy sauce.
Served with wasabi mashed potatoes
2003 LA CREMA CHARDONNAY, SONOMA

DESSERT & COFFEE SELECTION

ROSENBLUM ZINFANDEL PORT, SAN FRANCISCO BAY

CHOCOLATE DECADENCE **NEW YORK STYLE CHEESECAKE**
with raspberry coulis with raspberry coulis



TUX MENU 71.95

RECEPTION DISPLAY

Assorted domestic & imported cheeses, gourmet crackers and fresh fruit garnish

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2.75 PER PERSON

IMPORTED AND DOMESTIC CHEESES

*Gourmet Crackers
Garnished with Fresh Fruit*

3.95 PER PERSON

VEGETABLE CRUDITÉS AND IMPORTED & DOMESTIC CHEESES

5.95 PER PERSON

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

9.95 PER PERSON

TEMPURA SHRIMP

CHICKEN SPRING ROLL

BACON-WRAPPED SCALLOP

BRUSCHETTA

PROSCIUTTO-STUFFED GRUYERE CHEESE

TOWER OF PIZZA

Choice of Three

ARTICHOKE & SPINACH

LOBSTER

MARGHERITA

CHICKEN PESTO

FOUR CHEESE

SMOKED SALMON

\$44

OPTIONAL

ACCOMPANIMENTS

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with Main Course Service*

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\$6.95

WOOD-GRILLED ASPARAGUS

\$12.00

LOBSTER MASHED POTATOES

\$18.00

SAUTÉED SPINACH

AND MUSHROOMS

\$6.95

WILD MUSHROOM SAUTÉ

\$9.00

YUKON GOLD MASHED POTATOES

\$8.00

FIRST COURSE

BLUE CRAB BISQUE

APPETIZER SELECTION

CHILLED JUMBO SHRIMP COCKTAIL

Horseradish cocktail sauce
& lemon

CRAB CAKES

Phyllo-crust lump crab meat
Red pepper aioli and mustard sauce

SALAD SELECTION

TOMATO MOZZARELLA

Fresh tomato and fresh mozzarella
Drizzled with a 20-year-old balsamic

GOAT CHEESE SALAD

Baby field greens, tossed with walnuts,
Goat cheese and House raspberry vinaigrette

MAIN COURSE SELECTION

FILET MIGNON

Served with seasonal vegetable garnish; brushed with steak butter sauce

SURF & TURF

Grilled petite lobster tail (5oz) paired with center-cut filet mignon (8oz)
Served with seasonal vegetable garnish

NEW YORK STRIP STEAK (14oz.)

Served with seasonal vegetable garnish; brushed with steak butter sauce

SOUTH AUSTRALIAN LOBSTER TAIL (9-10oz.)

Butter poached and baked; served with seasonal vegetable garnish

FLORIDA GROUPEL

Pan-seared and topped with papaya butter sauce
Served with lobster risotto

FILET NAPOLEON

Layered with roasted tomato, portobello mushroom and wilted spinach
Finished with jumbo shrimp and chipotle aioli

ROSEMARY CHICKEN

Served with roasted red skin potatoes; topped with wild mushroom sauce

DESSERT & COFFEE SELECTION

KEY LIME PIE

whipped cream and lime zest

CHOCOLATE DECADENCE

with raspberry coulis

METROPOLITAN CHEESECAKE

with raspberry coulis



MENU A 61.95

FIRST COURSE

BLUE CRAB BISQUE

SOUP DU JOUR

**FRESH SEASONAL
FRUIT & BERRIES**

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**IMPORTED AND
DOMESTIC CHEESES**

*Gourmet Crackers
Garnished with Fresh Fruit*

3.95 PER PERSON

**VEGETABLE CRUDITÉS AND
IMPORTED & DOMESTIC CHEESES**

5.95 PER PERSON

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

9.95 PER PERSON

TEMPURA SHRIMP

CHICKEN SPRING ROLL

BACON-WRAPPED SCALLOP

BRUSCHETTA

PROSCIUTTO-STUFFED GRUYERE CHEESE

TOWER OF PIZZA

Choice of Three

ARTICHOKE & SPINACH

LOBSTER

MARGHERITA

CHICKEN PESTO

FOUR CHEESE

SMOKED SALMON

\$44

OPTIONAL

ACCOMPANIMENTS

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WOOD-GRILLED ASPARAGUS

\$12.00

LOBSTER MASHED POTATOES

\$18.00

SAUTÉED SPINACH

AND MUSHROOMS

\$6.95

WILD MUSHROOM SAUTÉ

\$9.00

YUKON GOLD MASHED POTATOES

\$8.00

APPETIZER SELECTION

CHILLED JUMBO SHRIMP COCKTAIL

Horseradish cocktail sauce
and lemon

SALAD SELECTION

METROPOLITAN CAESAR SALAD

Tossed with classic Caesar dressing

Finished with freshly shaved

Parmesan Reggiano

GOAT CHEESE SALAD

Baby field greens, tossed with walnuts

Goat cheese and

House raspberry vinaigrette

MAIN COURSE SELECTION

FILET MIGNON

Served with seasonal vegetable garnish; brushed with steak butter sauce

NEW YORK STRIP STEAK (14oz.)

Served with seasonal vegetable garnish; brushed with steak butter sauce

SOUTH AUSTRALIAN LOBSTER TAIL (9-10oz.)

Butter poached and baked; served with seasonal vegetable garnish

FLORIDA GROUPE

Pan-seared and topped with papaya butter sauce

Served with lobster risotto

PASTA PRIMAVERA

Farfalle pasta tossed with seasonal vegetables and aglio olio

Finished with freshly shaved Parmesan Reggiano

ROSEMARY CHICKEN

Airline chicken breast served with roasted red skin potatoes

Topped with wild mushroom sauce

DESSERT & COFFEE SELECTION

CHOCOLATE DECADENCE

with raspberry coulis

METROPOLITAN CHEESECAKE

with raspberry coulis



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Gourmet Crackers
Garnished with Fresh Fruit
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**VEGETABLE CRUDITÉS AND
IMPORTED & DOMESTIC CHEESES**
5.95 PER PERSON

APPETIZER PLATTER
Choice of Three
Elegantly Displayed
9.95 PER PERSON

TEMPURA SHRIMP
CHICKEN SPRING ROLL
BACON-WRAPPED SCALLOP
BRUSCHETTA
PROSCIUTTO-STUFFED GRUYERE CHEESE

TOWER OF PIZZA
Choice of Three

ARTICHOKE & SPINACH

LOBSTER

MARGHERITA

CHICKEN PESTO

FOUR CHEESE

SMOKED SALMON

\$44

OPTIONAL

ACCOMPANIMENTS

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WILD MUSHROOM SAUTÉ
\$9.00

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\$8.00

MENU B 57.95

SOUP

SOUP DU JOUR

APPETIZER SELECTION

KOBE BEEF POBLANO
Roasted tomato coulis

CRISPY CALAMARI
Tossed with Thai sweet chili pepper sauce
and toasted peanuts

SALAD SELECTION

METROPOLITAN CAESAR SALAD
Topped with classic Caesar dressing
Finished with freshly shaved Parmesan Reggiano

MAIN COURSE SELECTION

FILET MIGNON

Served with seasonal vegetable garnish; brushed with steak butter sauce

NEW YORK STRIP STEAK (14oz.)

Served with seasonal vegetable garnish; brushed with steak butter sauce

SEARED AHI TUNA

Fresh seared tuna topped with sweet soy sauce; served with wasabi mashed potatoes

ROSEMARY CHICKEN

Airline chicken breast served with roasted red skin potatoes
Topped with wild mushroom sauce

HORSERADISH-CRUSTED HALIBUT

Topped with roasted shallot beurre blanc
Served over caramelized onion mashed potatoes

PASTA PRIMAVERA

Farfalle pasta tossed with seasonal vegetables and aglio olio
Finished with freshly shaved Parmesan Reggiano

DESSERT & COFFEE SELECTION

KEY LIME PIE
whipped cream and lime zest

CHOCOLATE DECADENCE
with raspberry coulis



MENU C 51.95

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Gourmet Crackers
Garnished with Fresh Fruit
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Choice of Three
Elegantly Displayed
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CHICKEN SPRING ROLL
BACON-WRAPPED SCALLOP
BRUSCHETTA
PROSCIUTTO-STUFFED GRUYERE CHEESE

TOWER OF PIZZA
Choice of Three

ARTICHOKE & SPINACH
LOBSTER
MARGHERITA
CHICKEN PESTO
FOUR CHEESE
SMOKED SALMON
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\$8.00

APPETIZER SELECTION

PORTOBELLO NAPOLEON
Goat cheese, grilled tomato, drizzled with a 20-year-old balsamic

SALAD SELECTION

ICEBERG WEDGE
Topped with bacon, tomato, candied pecans and House bleu cheese dressing

MAIN COURSE SELECTION

FILET MIGNON & CRAB CAKE
Six-ounce filet and phyllo-crust lump crab cake
Finished with red pepper aioli and mustard sauce

SEARED AHI TUNA
Fresh seared tuna topped with sweet soy sauce
Served with wasabi mashed potatoes

TWIN PETITE FILETS À LA OSCAR
Topped with Blue crab and béarnaise sauce
Served with grilled asparagus garnish

ROMANO-CRUSTED CHICKEN
Folded into herbed linguine with marinara
Finished with freshly shaved Parmesan Reggiano

PASTA PRIMAVERA
Farfalle pasta tossed with seasonal vegetables and aglio olio
Finished with freshly shaved Parmesan Reggiano

DESSERT & COFFEE SELECTION

CHOCOLATE DECADENCE
with raspberry coulis

METROPOLITAN CHEESECAKE
with raspberry coulis



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Elegantly Displayed*
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BACON-WRAPPED SCALLOP
BRUSCHETTA
PROSCIUTTO-STUFFED GRUYERE CHEESE

TOWER OF PIZZA
Choice of Three

ARTICHOKE & SPINACH

LOBSTER
MARGHERITA
CHICKEN PESTO
FOUR CHEESE
SMOKED SALMON

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WILD MUSHROOM SAUTÉ
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YUKON GOLD MASHED POTATOES
\$8.00

MENU D 46.95

SOUP

BLUE CRAB BISQUE

SALAD

ICEBERG WEDGE

Topped with bacon, tomato, candied pecans and House bleu cheese dressing

MAIN COURSE SELECTION

TWIN PETITE FILETS À LA OSCAR

Topped with Blue crab and béarnaise sauce
Served with grilled asparagus garnish

PORK TENDERLOIN

Served with sweet potato hash, fig molasses & House-made apple sauce

PAN-SEARED SALMON

Topped with orange vanilla ginger sauce and bell pepper medley
Served with basmati rice

ROMANO-CRUSTED CHICKEN

Folded into herbed linguine with marinara
Finished with freshly shaved Parmesan Reggiano

PASTA PRIMAVERA

Farfalle pasta tossed with seasonal vegetables and aglio olio
Finished with freshly shaved Parmesan Reggiano

DESSERT & COFFEE SELECTION

CHOCOLATE DECADENCE
with raspberry coulis



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BRUSCHETTA
PROSCIUTTO-STUFFED GRUYERE CHEESE

TOWER OF PIZZA
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LOBSTER
MARGHERITA
CHICKEN PESTO
FOUR CHEESE
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AND MUSHROOMS**
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WILD MUSHROOM SAUTÉ
\$9.00
YUKON GOLD MASHED POTATOES
\$8.00

LUNCH MENU A 24.95

SOUP SELECTION

BLUE CRAB BISQUE

SOUP DU JOUR
Chef's featured creation

SALAD SELECTION

METROPOLITAN CAESAR SALAD
Tossed with classic Caesar dressing
Finished with freshly shaved Parmesan Reggiano

MAIN COURSE SELECTION

TWIN PETITE FILETS À LA OSCAR
Topped with Blue crab and béarnaise sauce
Served with grilled asparagus garnish

PORK TENDERLOIN
Served with sweet potato hash,
glazed with fig molasses and House-made apple sauce

PAN-SEARED SALMON
Finished with orange vanilla ginger sauce and bell pepper medley
Served with basmati rice

ROMANO-CRUSTED CHICKEN
Folded into herbed linguine with marinara
Finished with Freshly shaved Parmesan Reggiano

PASTA PRIMAVERA
Farfalle pasta tossed with seasonal vegetables and aglio olio
Finished with freshly shaved Parmesan Reggiano

DESSERT & COFFEE SELECTION

CHOCOLATE DECADENCE
with raspberry coulis

METROPOLITAN CHEESECAKE
with raspberry coulis



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**IMPORTED AND
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Gourmet Crackers
Garnished with Fresh Fruit
3.95 PER PERSON

**VEGETABLE CRUDITÉS AND
IMPORTED & DOMESTIC CHEESES**
5.95 PER PERSON

APPETIZER PLATTER
Choice of Three
Elegantly Displayed
9.95 PER PERSON

TEMPURA SHRIMP
CHICKEN SPRING ROLL
BACON-WRAPPED SCALLOP
BRUSCHETTA
PROSCIUTTO-STUFFED GRUYERE CHEESE

TOWER OF PIZZA
Choice of Three

ARTICHOKE & SPINACH
LOBSTER
MARGHERITA
CHICKEN PESTO
FOUR CHEESE
SMOKED SALMON
\$44

**OPTIONAL
ACCOMPANIMENTS**
Served Family-Style on a Platter
with Main Course Service

SAUTÉED MUSHROOMS
\$6.95
WOOD-GRILLED ASPARAGUS
\$12.00
LOBSTER MASHED POTATOES
\$18.00
SAUTÉED SPINACH
AND MUSHROOMS
\$6.95
WILD MUSHROOM SAUTÉ
\$9.00
YUKON GOLD MASHED POTATOES
\$8.00

LUNCH MENU B 20.95

FIRST COURSE SELECTION

MIXED GREEN SALAD
Tossed with grape tomatoes, carrots and House vinaigrette dressing

MAIN COURSE SELECTION

KOBE CHOPPED STEAK
12oz grilled Kobe beef chopped steak with mashed potatoes
Finished with mushroom demi-glaze

PORK TENDERLOIN
Served with sweet potato hash
Glazed with fig molasses and House-made apple sauce

CHICKEN PENNE
Sliced, fire-roasted chicken tossed with Penne pasta and sun-dried tomatoes
in a garlic asiago sauce

ROMANO-CRUSTED CHICKEN
Folded into herbed linguine with marinara
Freshly shaved Parmesan Reggiano

PASTA PRIMAVERA
Farfalle pasta tossed with seasonal vegetables and aglio olio
Finished with freshly shaved Parmesan Reggiano

DESSERT & COFFEE SELECTION

CHOCOLATE DECADENCE
with raspberry coulis



LIGHT LUNCH MENU

17.95

FRESH SEASONAL FRUIT & BERRIES

3.50 PER PERSON

FRESH VEGETABLE CRUDITÉS

2.75 PER PERSON

IMPORTED AND DOMESTIC CHEESES

*Gourmet Crackers
Garnished with Fresh Fruit*

3.95 PER PERSON

VEGETABLE CRUDITÉS AND IMPORTED & DOMESTIC CHEESES

5.95 PER PERSON

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

9.95 PER PERSON

TEMPURA SHRIMP

CHICKEN SPRING ROLL

BACON-WRAPPED SCALLOP

BRUSCHETTA

PROSCIUTTO-STUFFED GRUYERE CHEESE

TOWER OF PIZZA

Choice of Three

ARTICHOKE & SPINACH

LOBSTER

MARGHERITA

CHICKEN PESTO

FOUR CHEESE

SMOKED SALMON

\$44

OPTIONAL

ACCOMPANIMENTS

*Served Family-Style on a Platter
with Main Course Service*

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LOBSTER MASHED POTATOES

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SAUTÉED SPINACH

AND MUSHROOMS

\$6.95

WILD MUSHROOM SAUTÉ

\$9.00

YUKON GOLD MASHED POTATOES

\$8.00

SOUP

SOUP DU JOUR

Chef's special creation

SALAD SELECTION

TUNA NIÇOISE

Grilled tuna served over field greens, tossed in House vinaigrette dressing
Topped with grilled asparagus, red skin potatoes, niçoise olives and a poached egg

SALMON CAESAR

Romaine lettuce tossed with classic Caesar dressing and herbed croutons

Topped with wood-grilled Atlantic salmon

Finished with freshly shaved Parmesan Reggiano

PECAN CHICKEN SALAD

Chopped greens tossed with tomato, cucumber, croutons,
and House bleu cheese dressing, topped with pecan-crusting chicken breast

DESSERT & COFFEE SELECTION

KEY LIME PIE

with whipped cream and lime zest