

## Plated Dinner

Create your own Plated Dinner:

All Plated Dinners are served with Rolls & Butter, Choice of Salad,  
Two Entrees, Choice of Starch, Vegetable & Dessert.

### Salad | Choose 1:

- Arugula, Grapes, Toasted Pine Nuts, Thyme, Truffle Pecorino, Red Wine Maple Vinaigrette
- Baby Spinach, Strawberries (Summer) or Dried Cranberries (Fall/ Winter), with Goat Cheese & Candied Pecans with a Honey Balsamic Vinaigrette
- Mixed Field Greens Salad with Shredded Carrots Tomatoes and Cucumbers Tossed in a White Balsamic Vinaigrette
- Caprese Salad with Whole Milk Mozzarella, Balsamic Glaze, EVOO, Sea Salt, Peppercorn Medley

### From The Sea

Salmon | \$40.00

Tilapia | \$38.00

Sole | \$36.00

Please Select a Sauce:

Honey Ginger Glaze, Lemon Butter Sauce, Chimichurri, Spiced Rum and Mango Salsa, Coconut and Herb Crust

### From The Plants

Roast Ratatouille Stuffed Eggplant | \$32.00

Grilled Stuffed Portabella Mushroom | \$32.00

Goat Cheese Scented Polenta Cake | \$32.00

Roasted Vegetable Medley Stack | \$32.00

Please select a Sauce:

Tomato Coulis, Sweet Chili Sauce, Lemon Buerre Blanc

### From the Land

Roasted Chicken Breast | \$35.00

Filet Mignon | \$45.00

Grilled Ribeye | \$42.00

Angus Top Sirloin | \$40.00

Please Select a Sauce:

Mushroom Ragout, Red Wine Demi-Glace, Creamy Peppercorn, Garlic Herb Butter, Jerk, or Pesto

### From the Land & Sea Combo

Sirloin & Salmon | \$48.00

Filet & Shrimp | \$50.00

Chicken & Shrimp | \$42.00

Please Select a Sauce:

Creamy Peppercorn, Garlic Herb Butter, Pesto, Honey Ginger Glaze, Lemon Butter Sauce, Spiced Rum and Mango Salsa

### Choose 1 of each:

#### Starches:

Risotto, Fingerling Potatoes,  
Herb & Cheese Smashed Potatoes,  
Ancient Grains

#### Vegetables:

Asparagus, Green Beans, Vegetable Medley,  
Oven Roasted Carrots

#### Desserts:

English Sticky Toffee, Apple Galette with Vanilla Gelato,  
Chocolate Carmel Lava Cake, Mango Upside-down Cake,  
or Dulce De Leche Cheesecake