

## Plated Dinner - \$48 Per Person

fresh baked focaccia and house made hummus

### FIRST COURSE: choose two options

seasonal soup

salad options: mixed greens garden (GF), classic caesar,  
southwest chipotle chopped, tuscan kale & quinoa (GF)

### SECOND COURSE: choose three options

grilled 7<sub>oz</sub> center-cut filet mignon (GF) (market price)

*choose one: bordelaise or roasted garlic demi*

choice grilled hand cut 12<sub>oz</sub> rib eye steak (GF) (market price)

center cut pork tenderloin oscar

*blue crab, grilled asparagus, béarnaise sauce*

sesame crusted ahi tuna

*soy ginger lime sauce*

pan seared halibut (market price)

*lemon dill sauce*

pan seared 12<sub>oz</sub> statler chicken breast (GF)

*choose one: lobster corn cream sauce, piccata, pan gravy, or lemon cream sauce*

seasonal ravioli

*choose one: blue crab; lobster ravioli with squid ink dough; butternut squash & mascarpone  
cheese; or frutti di mare with lobster, shrimp, & scallop stuffing*

### SIDES: choose two options

herb & garlic roasted potatoes

creamy whipped potatoes

sweet potato mash

white truffle whipped potatoes

pasta with alfredo

pasta with pesto

pasta with pomodoro

seasonal vegetable

spanish rice

toasted cous cous rice pilaf