

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_{oz} center-cut filet mignon (GF)

choose one: bordelaise or roasted garlic demi

choice grilled hand cut 12_{oz} rib eye steak (GF)

center cut pork tenderloin oscar

blue crab, grilled asparagus, béarnaise sauce

sesame crusted ahi tuna

soy ginger lime sauce

pan seared halibut

lemon dill sauce

pan seared 12_{oz} 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

seasonal vegetable

pasta with alfredo

creamy whipped potatoes

spanish rice

pasta with pesto

sweet potato mash

toasted cous cous rice pilaf

pasta with pomodoro

white truffle whipped potatoes