

# Served Dinner Selections

*All Entrées served with Crisp Field Greens Salad*

*Chef's choice of Potato or Rice Pilaf*

*Chef's Selection of Seasonal Vegetables*

*Bakery Fresh Assorted Dinner Rolls*

*Chef's Selection of Dessert*

*Fresh Brewed Coffee and Iced Tea*

- **Chicken Breast Florentine**

*Stuffed with Spinach, Roasted Red Pepper, Provolone Cheese. Topped with a Creamy Chardonnay Sauce*

- **Chicken Mediterranean**

*Sautéed Chicken Breast Topped with Fresh Tomatoes, Capers, Mushrooms, Black Olives, and Feta Cheese*

- **Chicken Marsala**

*Breast of Chicken, Sautéed in a Light Marsala Wine Sauce with Mushrooms and Fresh Tomatoes*

- **Chicken Piedmont**

*Stuffed with Proscuitto and Artichoke Hearts. Topped with Roasted Peppers in a Lemon Wine Butter Sauce*

- **Chicken and Shrimp Scampi**

*Sautéed Breast of Chicken and Jumbo Gulf Shrimp Topped with a Creamy Garlic Sauce*

- **Grilled Center Cut Sirloin of Beef**

*Grilled to Perfection and Served with a Thyme Demi-Glace*

- **Roast Prime Rib of Beef**

*Served with Natural Juices and Horseradish Sauce*

- **Mesquite Grilled New York Strip Steak**

*Served with a Balsamic Roasted Shallot Demi-Glace*

- **Filet Mignon**

*8 oz Tenderloin of Beef Topped with Cabernet Garlic Butter*

- **Surf & Turf Bilmar**

*Broiled Sirloin Steak topped with a Herb Garlic Butter and Prawns stuffed with a delicate Crabmeat Stuffing*

- **Mahi-Mahi Teriyaki**

*Pan-Seared Mahi-Mahi Glazed with Teriyaki and Topped with Snow Peas and Cherry Tomatoes*

- **Grilled Atlantic Salmon**

*Served with a Port Wine Sauce*

- **Grouper or Snapper**

*Baked with Roasted Vegetables and Topped with a Lemon Herb Beurre Blanc Sauce*

- **Land & Sea**

*Petite Filet Mignon and Back Fin Crab Cake Accented with a Spicy Mustard Remoulade*

- **Florida Lobster Tail & Petite Filet Mignon**

*Served with Drawn Butter and Lemon*

- **Penne Pasta**

*Tossed with a Creamy Alfredo Sauce, Garnished with Roasted Vegetables and a Stuffed Tomato*