

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