

## **PLATED DINNER**

*(Pricing is based on a three course menu; includes choice of soup or salad, entrée, dessert with sourdough bread and butter, Peerless® Coffee Service)*

### **SOUPS**

*Spicy Crab Bisque*

*Or*

*New England Clam Chowder*

### **SALADS**

***Caesar Salad***

*Chopped Hearts of Romaine, Asiago Cheese, Sourdough Croutons, House-Made Dressing*

*Or*

***Field Greens Salad***

*Mixed Baby Greens, Maytag Blue Cheese, Candied Pecans, Red Onions*

### **SEAFOOD ENTREES**

***Macadamia Nut Crusted Alaskan Halibut***

*With Brown Butter, Lemon-Chive Rice Pilaf, and Seasonal Vegetables*

***\$43.00***

***Char-Grilled Scottish Salmon***

*Mediterranean Salsa, Wild Rice, Seasonal Vegetable, Pesto Oil*

***\$40.00***

***Blackened Pacific Snapper Gumbo***

*Savory Broth with Andouille Sausage, Sweet Peppers, & Okra over Steamed Rice*

***\$36.00***

***Roasted Australian Lobster Tail***

*Drawn Butter, Garlic Mashed Potatoes and Seasonal Vegetables*

***\$55.00***

*Split menus for up to 3 choices (one choice to be vegetarian) are available and subject to the highest priced entrée.*

*For split menus, same salad, starch and dessert must be ordered.*

*A labor charge of \$75.00 will apply for groups of less than 25 people*

*Prices are subject to 20% service charge and 8.75% sales tax*

## **PLATED DINNER (Continued)**

*(Pricing is based on three course menu; includes choice of soup or salad, entrée, dessert with sourdough bread and butter, Peerless® Coffee Service)*

### **NON-SEAFOOD ENTREES**

#### **Marinated Skirt Steak**

*Smashed Fingerling Potatoes, Whiskey Braised Fennel & Cipollini Onions*  
**\$40.00**

#### **Herb Grilled Chicken Breast**

*Brandy-Peppercorn Cream, Demi-Glace, Roasted Garlic Mashed Potatoes  
and Blue Lake Green Beans*  
**\$39.00**

#### **Oyster Mushroom & Butternut Squash Orzo Pasta**

*Aged Sherry Gastrique*  
**\$30.00**

#### **Medallion of Filet Mignon**

*White Truffle Muscat Butter, Crispy Onion Strings, and Garlic Mashed Potatoes*  
**\$50.00**

#### **Certified Premium NY Steak**

*Garlic Mashed Potatoes, Crispy Onion Strings, and White Truffle Muscat Butter*  
**\$50.00**

### **A LITTLE OF BOTH**

#### **Filet Mignon and Grilled Prawns**

*Cabernet Reduction, Herbed Butter, Garlic Mashed Potatoes, and Green Beans*  
**\$52.00**

#### **Filet Mignon and Australian Lobster Tail**

*Drawn Butter, Garlic Mashed Potatoes and, Seasonal Vegetables*  
**\$63.00**

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## **PLATED DINNER** *(Continued)*

### **DESSERTS**

#### **Scott's Cheesecake**

*Seasonal New York Style*

#### **Raspberry Jack**

*Vanilla Ice Cream with Raspberries in Triple Sec*

#### **Bittersweet Chocolate Grand Marnier Mousse**

*Hazelnut Whipped Cream*

#### **Tiramisu**

*Ladyfingers Dipped in Espresso and Rum Layered with Mascarpone,  
Coffee Crème Anglaise*

#### **Chocolate Ganache Torte**

*Raspberry Coulis, Vanilla Bean Crème Anglaise*