

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

House Made Caesar Salad

Or

Field Greens Salad

Mixed Baby Greens, Whole Grain-Honey Mustard Vinaigrette
Candied Pistachios, Shaved San Simon Cheese, Sliced Apples

SEAFOOD ENTREES

Macadamia Nut Crusted Alaskan Halibut

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

\$44.00

Char Grilled Loch Duart Scottish Salmon

Mediterranean Salsa, Wild Rice, Seasonal Vegetable, Pesto Oil

\$42.00

Grilled Gulf Prawn Skewers

Roasted Garlic Mashed Potatoes, Wilted Spinach, Thai Chili, Citrus Butter

\$36.00

Roasted Australian Lobster Tail

Drawn Butter, Garlic Mashed Potatoes and Seasonal Vegetables

\$57.00

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.

These prices do not include taxes or gratuity. 20% gratuity will be added and 8.75% tax rate

PLATED DINNER (Continued)

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NON-SEAFOOD ENTREES

Marinated Skirt Steak

Blue Cheese Mashed Potatoes, Seasonal Vegetables, Cabernet Demi Glace
\$40.00

Herb Grilled Chicken Breast

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

Medallion of Filet Mignon

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

Certified Premium New York Steak

Smashed Red Potatoes, Crispy Onion Strings, White Truffle Muscat Butter
\$50.00

Capellini Provencale

Angel Hair Pasta, Tossed with Fresh Tomatoes, Garlic Herbs, Capers, Greek Olives
Finished with Extra Virgin Olive Oil
\$30.00

DESSERTS

RASPBERRY JACK

Vanilla Ice Cream with Raspberries in Triple Sec

TIRAMISU

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

BITTERSWEET CHOCOLATE GRAND MARNIER MOUSSE

Hazelnut Whipped Cream

SCOTT'S CHEESECAKE

Vanilla Bean Crème Anglaise and Chocolate Sauce

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