



PRIVATE DINING PARTY MENU

OPTION 1

Choice of entrée, served with soup or salad, choice of rice pilaf, baked potato or vegetable of the day, dinner bread and refillable non-alcoholic beverages

OPTION 2

Choice of entrée, served with soup or salad, choice of rice pilaf, baked potato or vegetable of the day, dinner bread and refillable non-alcoholic beverages, plus 2 glasses of house wine or 2 draft beers

Add Dessert Of Your Choice for additional charge

ENTREE OPTIONS

Atlantic Salmon

Charbroiled or blackened, served with a sherry dill sauce

Blackened Tilapia

Topped with a tomato basil butter

Teriyaki Chicken

Plump, tender chicken breasts marinated in our own teriyaki sauce, charbroiled and served with grilled pineapple

Seafood Fettuccine

Sea scallops, crab and shrimp, and green onion in a light cream sauce with a hint of lemon and garlic

Crunchy Grouper

Red grouper prepared in lemon-pepper parmesan bread crumbs and sauteed until golden brown, baked to perfection and served with lemon wine sauce

Petite Filet

A 6-ounce filet served charbroiled or blackened

Pesto Primavera Linguini Vegetarian

Linguini tossed with virgin olive oil and our homemade pesto with red peppers, artichoke hearts, asparagus, parmesan cheese and heirloom tomatoes.

**Option to add charbroiled or blackened chicken breast or shrimp*

This menu is provided as a suggestion. Other menu entree items may be substituted.
One week notice required.