



\$70 Dinner Option
(per person excluding tax and service charge)

First Course - select two

Crisp Fried Calamari
Grilled Garlic Shrimp
Fresh Mozzarella and Roasted Peppers
Tomato and Basil Bruschetta
Grilled Chicken Tikka with Peanut Sauce

Second Course - select one

Creative Soup of the Day
Mesclun Field Greens
Classic Caesar
Creamy Blue Cheese Iceberg Wedge

Third Course - select three

Grilled Lobster Tail with Jasmine Rice
North Atlantic Salmon
Wasabi Crusted Yellow fin Tuna Filet with Spring Roll
Grilled Black Angus NY Strip Steak with Roasted Garlic Butter
Grilled Filet Mignon
Rosemary and Garlic Rubbed Rack of Lamb
Fresh Pasta with Classic Ragu Bolognese
Pan Roasted Bistro Chicken with Natural Pan Au Jus

Sides - select two

Buttery Whipped Potatoes, Herb Roasted Red Bliss Potatoes,
Olive Oil and Garlic Sauteed Broccoli, Seasonal Vegetable Sautee,
Sauteed Baby Spinach

Fourth Course - select two

Warm Flourless Chocolate Cake
Warm Seasonal Cobbler
Vanilla or Chocolate Ice Cream
Tahitian Vanilla Bean Creme Brulee
Fresh Berries and Cream

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Coffee, Tea