

DINNER PACKAGE I

(INCLUDES FRESHLY BAKED ROLLS)

STARTER

SELECT ONE

HOUSE SALAD

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic crouton, balsamic vinaigrette (V)

CAESAR SALAD

romaine, shredded parmesan, garlic croutons

CHEF'S SOUP OF THE DAY

minestrone -or- chicken noodle

ENTREES

SELECT THREE

TWIN PORK CHOPS

mashed potatoes, seasonal vegetable, cherry jus (GF)

CHICKEN PICCATA

mashed potatoes, seasonal vegetable, lemon caper butter

POMODORO PASTA FLORENTINE

pasta, pomodoro sauce, spinach & mushrooms (V)

TWIN FILETS

mashed potatoes, seasonal vegetable, green peppercorn sauce (GF)

PARMESAN CRUSTED COD

brown rice, seasonal vegetable, lemon butter

FILET MIGNON (ADD \$4)

heavy aged center cut, mashed potatoes, seasonal vegetable (GF)

DESSERT

SELECT TWO

SEASONAL SORBET

SALTED CARAMEL ICE CREAM

VANILLA ICE CREAM

BEVERAGES

freshly brewed coffee & assorted hot teas

ENHANCEMENTS

SEAFOOD TOWER \$32 PER PERSON

CHEESECAKE OR FLOURLESS CHOCOLATE CAKE \$4 PER PERSON

SIDES (SERVED FAMILY STYLE) \$4 PER PERSON, PER SIDE

caramelized brussels sprouts, burgundy mushrooms,
roasted potatoes, pasta pomodoro

\$75 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian

DINNER PACKAGE II

(INCLUDES FRESHLY BAKED ROLLS)

APPETIZERS

SELECT THREE

**TOMATO
BRUSCHETTA**
(V)

**BBQ CHICKEN
QUESADILLA**

**HOMEMADE
MEATBALLS**

**COCONUT
SHRIMP**

**ARTICHOKE
PARMESAN
CROSTINI** (V)

STARTER

SELECT ONE

CAESAR SALAD

romaine, shredded parmesan, garlic croutons

MIKE'S SALAD

goat cheese, dried cranberry, apple, candied pecan, balsamic vinaigrette (GF) (V)

CHEF'S SOUP OF THE DAY

ENTREES

SELECT THREE

TWIN PORK CHOPS

mashed potatoes, seasonal vegetable, cherry jus (GF)

PREMIUM SALMON

simply prepared, brown rice, seasonal vegetable (GF)

BONELESS RIBEYE

14 oz. cut, mashed potatoes, seasonal vegetable (GF)

CHICKEN PICATTA

mashed potatoes, seasonal vegetable, lemon caper butter

FILET MIGNON

8 oz. heavy aged center cut, mashed potatoes, seasonal vegetable (GF)

NEW YORK STRIP

16 oz. center cut, mashed potatoes, seasonal vegetable (GF)
(ADD \$2)

DESSERT

SELECT TWO

CHEESECAKE

chef's seasonal selection

FLOURLESS CHOCOLATE CAKE

chocolate ganache raspberry sauce, whipped cream

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

SEAFOOD TOWER \$32 PER PERSON

SIDES (SERVED FAMILY STYLE) \$4 PER PERSON, PER SIDE

caramelized brussels sprouts, burgundy mushrooms,
roasted potatoes, pasta pomodoro

\$115 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian

DINNER PACKAGE III

(INCLUDES FRESHLY BAKED ROLLS)

RAW BAR STATION

JUMBO SHRIMP COCKTAIL
(GF)

FRESH SHUCKED OYSTERS
(GF)

APPETIZERS

SELECT TWO

BEEF TENDERLOIN SKEWERS
ARTICHOKE PARMESAN CROSTINI (V)

NEW ZEALAND LAMB LOLIPOPS
MINI MARYLAND STYLE CRAB CAKES

SOUP

SELECT ONE

CHICKEN NOODLE | **SHERRY CRAB BISQUE**

SALAD

SELECT ONE

CLASSIC CAESAR SALAD

romaine, shredded parmesan, garlic croutons

HOUSE SALAD

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic crouton, balsamic vinaigrette (V)

MIKE'S SALAD

goat cheese, dried cranberry, apple, candied pecan, balsamic vinaigrette (GF) (V)

ENTREES

SELECT THREE

TWIN PORK CHOPS

mashed potatoes, seasonal
vegetable, cherry jus (GF)

NEW YORK STRIP

16 oz. center cut, mashed potatoes,
seasonal vegetable (GF)

FRESH FISH OF THE DAY

chef's seasonal selection & side

BONE-IN RIBEYE (ADD \$8)

19 oz. cut, mashed potatoes,
seasonal vegetable (GF)

TWIN LOBSTER TAILS

brown rice, seasonal vegetable (GF)

FILET MIGNON

10 oz. heavy aged center cut, mashed
potatoes, seasonal vegetable (GF)

COACH'S SURF & TURF

lobster tail, 8 oz. heavy aged center cut
filet mignon, seasonal vegetable,
mashed potatoes (GF)

DESSERT

SELECT TWO

CHEESECAKE

chef's seasonal selection

TRIPLE LAYER CHOCOLATE CAKE

chocolate ganache, chocolate frosting,
raspberry sauce, whipped cream

CREME BRULEE

tahitian vanilla custard,
caramelized sugar

BEVERAGES

freshly brewed coffee & assorted hot tea

\$147 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE

(GF) Gluten Free (V) Vegetarian