

Seafood Entrees

- Asiago crusted Lobster with a roasted summer peach butter sauce
- Crispy salmon over sauteed spinach served with a horseradish cream sauce
- Grilled Halibut with a charred mango salsa and cilantro beurre blan
- Seared Mahi Mahi served with oriental Rock Shrimp cucumber salad
- Apple bacon wrapped shrimp with smoked red pepper tomato sauce
- Chili dusted Sea Scallops served with a candied poblano butter
- Canadian Rock crab enchiladas with lobster guajillo sauce
- Lemon coconut breaded Tilapia with Pina colada butter sauce
- Macadamia nut Shrimp with Raspberry sweet chili sauce
- Pecan crusted Trout with bourbon brown sugar sauce

Beef Entrees

- Apple smoked bacon wrapped fillet of tenderloin with Maytag blue cheese
- Grilled center cut veal chop with roasted garlic demi-glace
- Curried lamb sirloin with caramelized apple glaze
- Pork Tenderloin medallions with blueberry BBQ sauce
- 14 oz Rib eye topped with fried leeks and wild mushroom demi-glace
- Grilled lamb chops with a sage beurre blanc sauce
- Artichoke and broccoli stuffed flank steak rolled and cut on a bias served with orange demi
- Slow roasted prime rib with horseradish Au jus

Chicken Entrees

- Pan seared chicken breast topped with lobster and asparagus
- Wild mushroom risotto stuffed quail with orange juniper berry glaze
- One-half crispy duck with brandied cherry demi glaze
- Free Range chicken breast seared in an apple, calvados butter sauce
- Jumbo shrimp and goat cheese stuffed chicken breast
- Grilled duck breast with pear Grand Marnier glaze
- Coconut curry chicken stir fry