



## **\$47.00 per person Menu**

(Plus Tax and 20% Gratuity)

### **- Appetizer -**

#### **Baked Brie**

Wrapped in Puff Pastry with Figs & Truffle Oil with Wild Mushroom Sauce

#### **Chicken Satay**

Skewered Chicken Breast marinated in Thai Coconut Milk and Spices

#### **Spinach and Goats Cheese In Phyllo**

Spinach sautéed with Shallot and Garlic mixed with Fresh Goat's Cheese wrapped in Phyllo and Baked served with Balsamic Syrup

### **- Salad -**

#### **House Salad**

Baby Greens, Tomato Wedge and Assorted Garnish finished with Balsamic Vinaigrette

#### **Caesar Salad**

With Hearts of Romaine, Grana Padana Cheese and Anchovy

### **- Entrée -**

#### **Crispy Lemon and Parmesan Sole**

Served over Whipped Carrot Mashed with Stir fried Vegetables and finished With Lemon Beurre Blanc

#### **Hazelnut Chicken**

Premium Boneless Chicken Breast encrusted with Hazelnuts and roasted served with Whipped Carrot Mashed, Fresh Vegetables and Finished with an Herbed Butter Sauce

#### **Grilled Wagyu Sirloin**

8 oz. Kobe Wagyu Sirloin Steak dusted with freshly cracked Peppercorns flamed with Brandy and topped with a Classic "Au Poivre" Sauce served with Homemade Whipped Carrot Mashed and Fresh Vegetables

#### **Bacon Bourbon BBQ Baby Back Ribs**

Full Rack of Baby Back Ribs Braised in Ginger and Cola then finished with a Double Smoked Bacon-Bourbon BBQ Sauce and served with Whipped Carrot Mashed and Stir-fried Vegetable Medley

\*Prices and Availability of Items may change due to Market Prices and Conditions

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform us immediately regarding Food Allergies. We will do our best to accommodate your needs. We use Nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.