



## **ENTREES**

**7oz Filet Mignon wrapped with Bacon**  
BBQ'd on-site by our Chefs

**AAA 10 oz. New York Steak with a Bourbon Sauce**  
Accompanied with Smashed Red Skin Potatoes

**Banana Leaf Salmon**  
Accompanied with Jasmine Rice & A Snow Pea Stir-Fry

**Beef Tenderloin**  
Encrusted with a Peppercorn Herb Rub  
offered with an Armagnac Mushroom Sauce

**Boneless Breast of BBQ Chicken**  
BBQ on site with a Smoky BBQ Sauce

**Butter Chicken**  
on a bed of Basmati rice

**Chicken Asiago**  
With Sautéed Spinach, Roasted Red Peppers  
nestled with a Basil Cream Sauce

**Chicken Dijon with Lemon Butter Sauce**  
Fresh chicken breasts with cream, lemon-pepper seasoning,  
and Dijon style mustard

**Chicken Parmigiana**  
Boneless Breast of Chicken rolled in Bread crumbs  
with Parmesan Cheese and Fresh Basil  
finished with Marinara Sauce

**Chicken Piccata**  
Pan Fried, Lightly Floured Boneless Breast of Chicken  
with a Fresh Lemon-Caper Sauce

**Chicken Schnitzel**

**Chicken Tarragon**

In a Light Cream of Tarragon Sauce

**Chicken Tikka Masala**

Roasted Chicken Chunks in a Rich, Red, Creamy, Lightly Spiced Sauce,  
Served on a bed of Steamed Basmati Rice

**Classic Roasted Turkey**

Aromatic Herbs and Butter Rubbed

**Coq au Vin**

Two Boneless Breast of Chicken in a Cream Tarragon Reduction Sauce  
with Button Mushrooms

**Eggplant Parmesan**

Layers of Roasted Eggplant with a homemade Pommodore Sauce  
and Mozzarella Cheese

**Filet of Salmon**

Finished with a Fresh Dill & Lemon Aioli

**Filet of Salmon Poached**

Filet of Salmon Poached, Offered with a Lemon Dill Beurre Blanc

**Filet of White Fish**

Served over a bed of Rice

**Fresh Halibut Steak**

Lightly Seasoned and Sautéed with Butter and Lemon

**Hand Butterflied Breast of Chicken**

Stuffed with Sautéed Spinach, Red Peppers & Trio of Cheeses,  
Finished with a Basil Reduction Sauce

**Margarita Chicken**

Tequila-Lime Marinated Boneless Breasts of Chicken,  
topped with fresh Pico de Gallo

**Mediterranean Chicken**

Marinated with Fresh Oregano, Lemon and Olive Oil,  
Topped with Roasted Garlic and Feta Cheese

**Mixed Grill Plate**

Grilled On-site French Lamb Chops, Tender Baby Back Ribs,  
Boneless Breast of Chicken, German Sausage

**New York Strip Steak**

Char-grilled and Served Over Strips of Portabella Mushrooms  
with a Roasted Garlic Demi-Glace

**Oktoberfest Sausage**

Sauerkraut, variety of Mustards and buns

**Oriental Chicken**

Teriyaki-Chicken Glazed, Topped with Sesame Seeds

**Oven Roasted Sirloin of Beef**

With a Trio Peppercorn Sauce offered with Horseradish

**Oven Roasted Tenderloin of Beef**

Medium-Rare Encrusted with a Peppercorn Herb Rub,  
Offered with a Cabernet Sauce

**Portobello Chicken**

Herbed Boneless Breast of Chicken  
with Roasted Red Peppers & Portabella Mushrooms

**Prime Rib of Beef**

Finished with Au Jus offered with Horseradish

**Ratatouille**

Stewed Tomatoes, Zucchini, Eggplant, Bell Peppers and Carrots  
over a Bed of Rice

**Roasted Eggplant**

Filled with Ratatouille, Offered as a Vegan/Vegetarian Menu Option

**Roasted Pork Tenderloin**

With a Pear & Ginger Chutney

**Roasted Rack of Lamb**

Herb Encrusted finished with a Bordelaise Sauce

**Slow Roasted Turkey**

offered with Turkey Gravy and Cranberry Compote

**Sonoma Chicken**

Boneless Breast of Chicken Panfried with Olive Oil, Garlic, White Wine,  
Mushrooms, Pepper & Diced Tomatoes with Fresh Herbs

**Surf & Turf**

3 Jumbo Lobster Tail like Shrimp, Grilled to Perfection.  
Served on Top of The Main Entree

**Whole Veal Shank**

Slow Roasted with a Tomato & Caper Sauce