



Private Dining Room Lunch Menu
All selections include crunchie bread service and house salad

Entrée Selections

All Entrees Served with Creamy Whipped Potatoes and
Sautéed Mixed Vegetables

Grilled Atlantic Salmon(5oz) with citrus beurre blanc.....	\$20
Sautéed Crab Cakes(2x3oz) with tomato remoulade	\$22
Artichoke Chicken(7oz) with capers, tomatoes and garlic cream.....	\$19
Pan Seared Tilapia(7oz) with garlic cream sauce.....	\$19
Petite Filet(5oz) and Salmon(5oz) Combination bordelaise and beurre blanc ...	\$31
Petite Filet Mignon(5oz) with bordelaise sauce	\$25
Parmesan Encrusted Scallops(2-3) with garlic cream sauce	\$25
Roasted Pork Tenderloin(6oz) with citrus barbecue sauce.....	\$21

Dessert Selections \$7

- Chocolate Fondant Cake
- New York Style Cheesecake
- Carrot Cake
- Crème Bruleè