

## PLATED DINNER

(Pricing is based on a three course menu; includes choice of one starter, three entrées, & one dessert. Also includes sourdough bread and butter, Peerless® Coffee Service)

### Starters

(choice of one)

#### House Made Caesar Salad

Asiago Cheese, Sourdough Croutons

or

#### Field Greens Salad (VGT/GF)

Mixed Baby Greens, Whole Grain-Honey Mustard Vinaigrette

Candied Pistachios, Smoked Provolone Cheese, Granny Smith Apples

### ENTREES

(choice of three—cont'd on page 2)

#### Macadamia Nut Crusted Seasonal Finfish

Brown Butter, Lemon-Chive Rice Pilaf, and Seasonal Vegetables

\$52.00

#### Char Grilled Salmon (GF)

Roasted Yukon Gold Potatoes, Green Beans, Caramelized Leek & Dijon Cream

\$54.00

#### Grilled Gulf Prawn Skewers

Roasted Garlic Mashed Potatoes, Wilted Spinach, Thai Chili, Citrus Butter

\$43.00

#### Roasted Cold Water Lobster Tail (GF)

Drawn Butter, Garlic Mashed Potatoes and Seasonal Vegetables

\$65.00

#### Marinated Skirt Steak

Blue Cheese Mashed Potatoes, Seasonal Vegetables, Cabernet Demi Glace

\$49.00

#### Medallion of Filet Mignon

Bogle Pinot Noir Butter, Crispy Onion Strings, and Garlic Mashed Potatoes, Green Beans

\$58.00

#### Harris Ranch Certified Angus New York Steak

Garlic Mashed Potatoes, Green Beans, Brandied Mushrooms

\$58.00

## PLATED DINNER (Continued)

(Pricing is based on three course menu; includes salad, entrée,  
dessert with sourdough bread and butter, Peerless® Coffee Service)

### Herb Grilled Chicken Breast (GF)

Sautéed Local Spinach, Sun Dried Tomato Pesto, Toasted Pine Nuts  
\$43.00

### Penne Provencale (VGT)

Penne Rigate Tossed with Fresh Tomatoes, Garlic, Herbs, Capers, Greek Olives  
Finished with Extra Virgin Olive Oil  
\$35.00

### Medallion of Filet Mignon & Roasted Lobster Tail (GF)

Drawn Butter, Garlic Mashed Potatoes, Seasonal Vegetables  
\$73.00

### Medallion of Filet Mignon & Grilled Prawns

Cabernet Demi-Glace, Bogle Pinot Noir Butter, Garlic Mashed Potatoes, Green Beans  
\$62.00

## DESSERTS

(choice of one)

### RASPBERRY JACK (VGT/GF)

Vanilla Ice Cream with Raspberries in Triple Sec

### CHOCOLATE GANACHE TORTE

### SCOTT'S CHEESECAKE

### TIRAMISU

### PREMIUM ASSORTMENT OF HOME MADE DESSERTS (DISPLAY)

\$4