

## APPETIZER

### SOUP OF THE DAY

Freshly made soup served with dinner roll

### BACON CHEESE RICE BALLS

Panko crusted risotto rice balls stuffed with smoked bacon, green onion, and cheddar cheese, fried to golden brown. Served over creamy marinara sauce

### CAESAR SALAD

Crisp romaine lettuce tossed in a creamy garlic sauce topped with croutons, bacon bits, red onion and parmesan cheese

## ENTRÉE

### GRILLED STEAK

Grilled 10oz strip-loin steak topped mushroom red wine demi-glaze. Served with mashed potato and market vegetables

### STUFFED ATLANTIC SALMON

Fresh Salmon stuffed with baby spinach, ricotta cheese and red onion, topped with lemon dill butter cream sauce, served with vegetable pilaf rice and steamed vegetables

### CHICKEN & SHRIMP LINGUINE

Linguine with black tiger shrimp, grilled chicken, shitake mushroom, dice tomato, red onion and baby spinach in a rose sauce

# PRE *Bronze* FIXE

MINIMUM 15 PPL

**\$40**  
+TAX

## DESSERT

**CHOCOLATE MOUSSE CAKE**

**OREO CHEESE CAKE**



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### RANCHOS CROQUETTES

Pulled chicken, smoked bacon, cheddar cheese and potato coated with panko, fried until golden, served with ranch dipping sauce

### CRISPY CALAMARI

Lightly breaded calamari, peppers and jalapeños fried to golden brown. Served with garlic aioli

## ENTRÉE

### BEEF TENDERLOIN & FRITES

Grilled 8oz beef tenderloin with Frangelico demi glaze, market vegetables and frites

### TROUT & TIGER SHRIMP

Blackened trout with grilled tiger shrimp sambuca lime butter, market vegetables and pilaf rice

### MUSHROOM CHICKEN MARSALA

Pan seared chicken breast with sautéed mushroom, creamy marsala wine sauce, market vegetables and garlic mashed potato

### SPICY SEAFOOD FETTUCCINE

Fettuccine with tiger shrimp, scallop, calamari and mushroom in a spicy rose sauce topped with fresh tomato salsa

# PRE *Silver* FIXE

MINIMUM 15 PPL

**\$45**  
+TAX

## DESSERT

**CHOCOLATE MOUSSE CAKE**

**OREO CHEESE CAKE**





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### SOUP OF THE DAY

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### BLUE CRAB CAKES

Served with curry mayonnaise

### SHORT RIB TACO

Braised short rib with sour cream, pico de gallo, kimchi slaw and lime avocado crema

## ENTRÉE

### SIGNATURE PRIME RIB DINNER

slowly oven roasted prime rib slice to your perfection with hot au jus, horseradish, market vegetables and mashed potato

### SEARED HALIBUT

Pan seared halibut, tomato olives feta salsa and wild mushroom risotto

### ROLLED CHICKEN BREAST

Chicken breast rolled with asparagus and goat cheese, creamy honey mustard, market vegetables and double baked potato

### LOBSTER LINGUINE

Linguine with lobster tail, fresh mussels, scallops and shitake mushroom in a tomato basil sauce

# PRE *Gold* FIXE

MINIMUM 15 PPL

**\$50**  
+TAX

## DESSERT

**CHOCOLATE MOUSSE CAKE**

**OREO CHEESE CAKE**

