



DATE NIGHT

An Exclusive Selection of Four Delicious Courses Prepared by Our Chefs
Select Two Items from Each Course

CASUAL MENU

\$69.95 Per Guest

APPETIZER

- Plantain Crusted Shrimp Skewer with Chorizo Chimichurri and Fresh Salsa
- Coconut Shrimp with Cranberry Orange Chutney
- Spicy Breaded Chicken Wings with Carrot, Celery and Bleu Cheese
- Porcini Mushroom Sacchetti with Sage Brown Butter Sauce
- Mini Beef Fajita Scoop with Sour Cream and Salsa
- Beef and Chicken Satay with Orange Sesame Glaze
- Potato and Cheese Pierogies with Caramelized onions and Sour Cream

SALAD

- Classic Caesar
- Romane, Parmesan and Crouton
- Organic Mixed Baby Greens
- House Made Balsamic or Italian Vinaigrette Dressing

ENTRÉE

PROTEIN

- ~Off the Grill~
- Ribeye Steak
- Chicken Breast
- Salmon

STARCH

- Classic Baked Potato
- Sea Salt Herb Crusted Roasted Potato
- Traditional Brown Rice

VEGETABLE

- Organic Seasonal Vegetables
- Roasted Green Beans
- Grilled Asparagus
- Honey Bourbon Glazed Roasted Carrots
- Garlic Roasted Broccoli

DESSERT

- Decadent Flourless Chocolate Cake with Raspberry Syrup
- New York Style Cheesecake with Salted Caramel Sauce



GOURMET MENU

\$89.95 Per Guest

APPETIZER

French Onion Soup Boules
Asian Duck Chopsticks with Orange
Marmalade
Truffle Mushroom Sacchetti with Caraway
Parmesan Cream Sauce
Wild Mushroom and Asparagus Arancini
Crabmeat Stuffed Mushrooms
Pulled Pork Biscuit Sliders
Baby Lamb Chops with Bacon Jalapeno
Guava Glaze

SALAD

Organic Mixed Baby Greens with Shaved
Apples, Gorgonzola, Spiced Walnuts
And Honey Thyme Balsamic Vinaigrette
Romaine Chopped Salad with Cucumber,
Tomato, Hard Boiled Egg
*And Creamy Avocado Bacon Ranch
Dressing*

ENTRÉE

PROTEIN

~Off the Grill~
Filet Mignon
Prime Rib
~Pan Seared Chilean Sea Bass~
~Oven Roasted Miso Mahi-Mahi~
~Oven Roasted Half Chicken~

STARCH

Loaded Baked Potato with Sour Cream,
Bacon, Cheddar, and Scallions
Brown Rice Risotto
Sweet Potato Cakes

VEGETABLE

Organic Seasonal Vegetables
Roasted Green Beans
Grilled Asparagus
Honey Bourbon Glazed Roasted Carrots
Garlic Roasted Broccoli

DESSERT

Coffee Fudge Flan with Orange Syrup
Deconstructed Apricot Brandy Macerated
Strawberry Shortcake with Basil Meringue