



**INDIVIDUAL DINNER ENTRÉE SELECTIONS**

DUO OPTION

COGNAC GLAZED SLICED FILET OF BEEF TENDERLOIN WITH  
A PORTABELLA MUSHROOM SAUCE & SHRIMP SCAMPI SKEWERED  
ON A BED OF JULIENNED VEGETABLES CONFIT

DUO OPTION.2

PETIT FILET OF BEEF ROASTED SHALLOT & MUSHROOM, RICH MARSALA WINE SAUCE  
PINWHEELS OF CHICKEN FLORENTINE

DUO OPTION.3

CHAR-GRILLED SLICED BEEF TENDERLOIN IN PORTABELLO MUSHROOM SAUCE  
MARYLAND CRAB CAKES

DUO OPTION.4

PARMESAN CRUSTED BREAST OF CHICKEN & HERB ROASTED TOMATO AMOIGUE  
HONEY MUSTARD GLAZED NORWEGIAN SALMON

FILET MIGNON

FIRE ROASTED FILET TOPPED WITH A THREE PEPPER SAUCE

NORWEGIAN SALMON

ASIAN ORANGE GINGER SAUCE

GRILLED SWORDFISH STEAK

FRESH SWORDFISH FILET SERVED WITH A CREAMY DILL SAUCE

CHAR-GRILLED LAMB CHOPS

GRILLED AND MARINATED SUCCULENT BABY LAMB CHOPS

ROLLED CHICKEN FLORENTINE

STUFFED CHICKEN BREAST WITH SPINACH AND CHEESE  
TARRAGON MUSHROOM SAUCE

PANKO CHICKEN

HERB PANKO CRUSTED CHICKEN BREAST  
POMODORO SAUCE

**ALL ENTREES INCLUDE CHOICE OF POTATO/RICE, VEGETABLE, SALAD,  
HOMEMADE DINNER ROLLS, WHIPPED BUTTER & DESSERT**

