

Entrée Options

3 Selections may be chosen.

All Selections are served with In-Season Vegetables, Choice of one Starch, Rolls & Whipped Butter

Beef

Steak & Bacon Tournedos

2 Four-ounce Filet Mignons, wrapped in Apple Wood Smoked Bacon & Topped with Béarnaise

Slow Roasted Prime Rib Au Jus 12oz. Served with Au Jus

Filet Mignon

(\$3.00pp)

Grilled to Perfection & Presented with a Mushroom & Madeira Sauce

Australian Rack of Lamb

(\$3.00pp)

Herb and Mustard crusted

Poultry

Chicken & Asparagus Kiev

Stuffed with an Asparagus Butter

Topped with a Champagne Supreme Sauce

Chicken French

Topped with a Sherry Dijon Cream Sauce

Oven Roasted Turkey

Sliced Breast of Turkey finished with a Chef created Pan Sauce

Harbour Stuffed Chicken

Boneless Breast Stuffed with Artichokes, Sun-Dried Tomatoes, Pine Nuts, & Basil

Finished with a Pesto Cream Sauce

Seafood

(Please choose one fish & one sauce)

Florida Grouper

Swordfish, Grilled

Atlantic Salmon pan seared with a Herb Crust

Sautéed Colossal Prawns (3) Herb & Crumb Crusted (add \$2.00)

Pineapple Mango Salsa

Fresh Herb Burblanc

Herb Crust w/Port wine glaze

Vegetarian

Char-Grilled Vegetable Stack

Assorted Vegetables Stacked & Served warm with a Roasted Red Pepper Coulis, Basil Oil & Tomato Bruschetta

Strudel

Marinated & Grilled Vegetables Wrapped in Flaky Puff Pastry Presented over Yellow Tomato Sauce