

Bronze Menu

MINIMUM 15 PPL

\$40
+TAX

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, and parmesan cheese

MAINS

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

DESSERTS

CHOCOLATE BROWNIE

CRÈME BRÛLÉE

PRIX FIXE



CHOICE OF ONE APPETIZER, MAIN AND DESSERT

Silver Menu

MINIMUM 15 PPL

\$45
+TAX

APPETIZER

SOUP OF THE DAY

Freshly made soup served with dinner roll

FETA BRUSCHETTA

Garlic aioli and balsamic glaze

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

MAINS

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

DESSERTS

CHOCOLATE BROWNIE

CRÈME BRÛLÉE

PRIX FIXE



CHOICE OF ONE APPETIZER, MAIN AND DESSERT

Gold Menu

MINIMUM 15 PPL

\$50
+TAX

APPETIZER

SOUP OF THE DAY

Freshly made soup served with dinner roll

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

MAINS

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

DESSERTS

CHOCOLATE BROWNIE

CRÈME BRÛLÉE

PRIX FIXE



CHOICE OF ONE APPETIZER, MAIN AND DESSERT