

Dinner Party Menu

for minimum groups of 20 or more

First Course (select two)

Old Country Onion and Steak Soup topped with grated cheeses	Soup of the Day Chef's creation	Maryland Clam Chowder 3.00
Mixed Green Salad with champagne vinaigrette	Classic Caesar Salad Chef prepared	

Entrée Selections (select three)

All entrees served with vegetables

Chicken Breast Florentine	chicken breast with oven roasted tomatoes, sautéed spinach and a red wine demi	23.95
Center Cut Filet of Salmon	fresh raspberry beurre blanc	28.50
Maryland Lump Crab Cakes	with roasted red pepper coulis	31.50
Twin Maine Lobster Tails	cold water maine lobster tails served with drawn butter	42.00
Surf and Turf	Maine lobster tail with drawn butter and center cut angus filet mignon with béarnaise sauce	49.75
Filet Mignon center cut filet mignon (8 oz.)	tender filet of prime tenderloin, specially trimmed of all fat and grilled to your order with demi glaze	39.00
Roquefort Filet Mignon center cut filet mignon (8 oz)	center cut filet steak with melted imported roquefort cheese	6 oz. 34.00 39.00
Striped Pangasius	large white fresh water filet filled with crab imperial and topped with lobster sauce	28.00
Veal Piccata	sautéed veal medallions with capers, fresh basil, topped with buffalo mozzarella cheese and a light lemon white wine sauce	27.50

Desserts (select two)

Old Fashioned Apple Pie with Warm Vanilla Sauce	Crème Brulee
English Toffee Pudding with Ice Cream (\$2.00 add'l)	Belgian Chocolate Pecan Pie
White Chocolate Mousse, Dark Chocolate Mousse	Ice Cream: Vanilla, Chocolate or Banana
New York Style Cheesecake with raspberry and Chocolate Sauce	

Non refundable deposit of \$200.00 required to hold date.

Prices subject to 20% gratuity and 6% sales tax.

menu subject to change

Number of guests must be guaranteed 72 hours before event , no of guests _____ signed _____