

# DINNER & DESSERT

## PLATED DINNERS

All Entrees include Choice of Soup or Salad, Chef's Vegetable and Starch, Freshly Baked Bread, Dessert, Coffee and Iced Tea

### SOUPS

- \* Spring Vegetable & Rice with Rotisserie Chicken  
Fresh Herbs
- \* Classic Lobster or Spicy Shrimp Bisque
- \* Seafood Gumbo
- \* Sausage & Chicken Gumbo
- \* Black Bean Soup with Sour Cream and Fresh Pico de Gallo
- \* Tomato & Basil Soup with Cheesy Croutons
- \* Cauliflower Soup with Sautéed Mushrooms and Truffle Oil
- \* Chilled Gazpacho with Avocado and Tomatillo Créma
- \* Corn Chowder with Lobster

### SALADS

- \* **Mixed Field Greens**  
Seasonal garden vegetables, Choice of House or Ranch Dressing
- \* **Chopped Wedge Salad**  
With Crispy Bacon, Crumbled Blue Cheese or Ranch Dressing
- \* **Classic Caesar Salad**  
Chopped Romaine Hearts with our Signature Caesar Dressing
- \* **Butter Lettuce and Roasted Beet Salad**  
Crumbled Goat Cheese, Toasted Pistachios with Orange-Champagne Vinaigrette
- \* **Spinach & Roasted Pear Salad**  
With Candied Pecans and Sweet Onion Confit with Red Wine-Dijon Vinaigrette

### ENTRÉES

#### LAND

- \* Roasted Chicken Chop with Oven-Dried Tomatoes, Herb Au Jus \$42 / person
- \* Lobster Stuffed Chicken Breast, Sherry \$47 / person
- \* Grilled New York Steak, Cognac Cream Sauce \$55 / person
- \* Center Cut Beef Filet With Classic Bearnaise \$57 / person

#### SEA

- \* 5 oz Lobster Tail \$47 / person
- \* Jumbo Shrimp Scampi or Shrimp DeJonge \$47 / person
- \* Dungeness Crab Cluster \$47 / person
- \* 6 oz SW Crab Cake \$47 / person

#### Land & Sea

- \* 5 oz Lobster Tail and 6 oz Beef Filet \$62 / person
- \* Lobster Stuffed Chicken Breast and Shrimp Scampi \$52 / person
- \* 6 oz Beef Filet and 4 oz SW Crab Cake \$58 / person
- \* 6 oz Beef Filet and 4 oz Gulf Red Snapper \$60 / person
- \* 6 oz Beef Filet and Dungeness Crab \$62 / person

### DESSERTS

- \* **Texas Bourbon Pecan Tart** - Shortbread Crust with a Chocolate Bourbon Pecan Filling atop Caramel Sauce
- \* **Chocolate Truffle Cake** - Chocolate Flourless Cake with Vanilla Custard Sauce and Seasonal Berries
- \* **Strawberries and Cream** - White Chocolate Cheesecake alongside Strawberry Mousse, Strawberry Sauce and Fresh Strawberries
- \* **Key Lime in a Cup** - Key Lime Custard topped with Graham Streusel, Mango Curd and Vanilla Crème Fraiche
- \* **Chocolate Peanut Butter Pot** - Chocolate Cream with Caramel Sauce, Peanut Butter Mousse and Salted Peanuts