

DINNER ENTRÉES

*Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter
Freshly Brewed Coffee and Townsend Tea Assortment*

Tangle Wood Free Range Chicken Breast

*Pan-Seared Chicken Breast with Spinach Spaetzle
Cipollini Onions, Baby Carrots and Stone Ground Mustard Jus Lie
\$32.00 per person*

Chicken Piccata

*Roasted Boneless Chicken Breast garnished with Artichoke Hearts, Mushrooms
Capers and Lemon Beurre Blanc
\$31.00 per person*

Cherry Chicken

*Roasted Breast of Chicken with Michigan Dried Cherry Sauce
\$31.00 per person*

Chicken Birmingham

*Roasted Chicken Breast stuffed with Boursin Cheese Florentine and Tarragon Mushroom Sauce
\$32.00 per person*

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Chicken Morel

*Breast of Chicken stuffed with Brioche and Morel Mushrooms with Demi Glace
\$34.00 per person*

Chicken Oscar

*Boneless Chicken Breast topped with Lobster Medallions and Béarnaise Sauce
\$36.00 per person*

Chicken Cobbler

*Roasted Breast of Chicken stuffed with Onion Cobbler and Dried Fruits
\$32.00 per person*

Peking Duck Breast

*Crispy Roasted Peking Duck Breast with Roasted Artichoke Hearts
Smoked Bacon Lardons, Celeriac Purée
\$36.00 per person*

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Petite Filet Mignon

6 oz. Black Angus Beef with Port Wine Sauce

\$42.00 per person

Enhancement

Caramelized Shallots and Maytag Blue Cheese with Bordelaise Sauce

\$45.00 per person

Filet Mignon

10 oz. Black Angus Beef with Wild Mushroom Sauce

\$48.00 per person

Sliced Beef Tenderloin

Pearl Onion Madeira Sauce

\$36.00 per person

Beef Tenderloin Twin Tournedos

Madeira Wine Sauce

\$42.00 per person

New York Strip Steak Au Poivre

14oz. Certified Black Angus Beef with Brandy and Green Pepper Corn Sauce

\$48.00 per person

Prime Delmonico Steak

14 oz. Prime Delmonico with Cabernet Demi Glace

\$48.00 per person

Beef Short Ribs

Braised Prime Beef Short Ribs with Natural Reduction

\$38.00 per person

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Veal Osso Buco

*Braised Wisconsin Veal Shank with Citrus-Pine Nut Gremolata and Natural Pan Sauce
\$42.00 per person*

Veal Chop

*12oz. Herb-grilled Rib Chop with Cabernet Porcini Reduction Sauce
\$52.00 per person*

Veal Piccata

*Lemon and Caper Butter Sauce
\$38.00 per person*

Roasted Pork Tenderloin

*Sage and Lemon Stuffing, Granny Smith Apple and Cinnamon Sauce
\$36.00 per person*

Rack of Lamb

*Minted Balsamic Reduction
\$42.00 per person*

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Baked Canadian Whitefish

*Potato Crusted with Dill Lemon Beurre Blanc
\$32.00 per person*

Grilled Norwegian Salmon

*Orange Ginger Glaze
\$35.00 per person*

Maryland Jumbo Lump Crab Cake

*Meyer Lemon and Chive Aioli
\$38.00 per person*

Pan Seared Day Boat Sea Scallops

*Cannellini Bean Ragout, Porcini Mushrooms, Tomato Confit and Fresh Basil Sauce
\$42.00 per person*

Grilled Rare Ahi Tuna*

*Char-Grilled Scallions, Baby Shiitake Mushrooms and Soy Ginger Vinaigrette
\$44.00 per person*

Skillet Roasted Florida Grouper

*Vidalia Onion, Sweet Pepper Piperade and San Marzano Tomato Vinaigrette
At Market Price*

Pan Seared Pacific Halibut

*Sweet Corn, Chanterelle and Leek Fondue with Pinot Noir Beurre Rouge
At Market Price*

Chilean Sea Bass

*With Tomato Gratin
\$42.00 per person*

Twin Broiled Maine Lobster Tails

*Drawn Butter and Lemon
At Market Price*

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Penne Pasta

*Artichoke Hearts, Roma Tomatoes, Roasted Sweet Garlic Caper Berries
Fresh Basil and Roasted Pine Nuts
\$30.00 per person*

Grilled Portobello Mushroom Gateau

*Boursin Custard, Vidalia Onion, Sweet Pepper Piperade and Balsamic Gastrique
\$36.00 per person*

Wild Mushroom Ravioli

*Garnished with Julienne Vegetables and Marsala Cream Sauce
\$30.00 per person*

Vegetarian Stir-Fry

*Assorted Asian Vegetables Sautéed with Garlic, Soy Sauce and Ginger served over Jasmine Rice
\$28.00 per person*

Herb Risotto

*Portobello Mushrooms, Fresh Vegetables and Red Pepper Coulis
\$30.00 per person*

Crisp Parmigiano-Reggiano Black Summer Truffle Polenta

*Porcini Mushrooms, Spinach and Seasonal Vegetables
\$32.00 per person*

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DUETS ENTRÉES

*Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter
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Petit Filet & Roasted Chicken

*Petite Filet Mignon, Roasted Baby Tomato and Garlic Ragoût
Roasted Breast of Chicken stuffed with Wild Mushroom Mousse
Balsamic Marsala Brown Sauce
\$45.00 per person*

Petit Filet & Grilled Shrimp

*Petit Filet Mignon with Wild Mushroom Ragoût
Garlic Marinated Grilled Shrimp and Herb Lemon Butter
\$48.00 per person*

Petit Filet & Norwegian Salmon

*Petit Filet Mignon on Portobello Mushroom
Grilled Norwegian Salmon with Asian Orange Ginger Glaze
\$48.00 per person*

Petit Filet & Chilean Sea Bass

*Petit Filet Mignon with Cabernet Bordelaise
Chilean Sea Bass with Tomato Basil "Gratin"
\$50.00 per person*

Petit Filet & Maryland Crab Cakes

*Petit Filet Mignon with Vanilla Cipollini Onion Sauce
Maryland Crab Cake with Spicy Mustard Rémoûlade
\$48.00 per person*

Petit Filet & Lobster Diablo

*Petit Filet Mignon with Spicy Maine Lobster and Tomato Ragoût
\$52.00 per person*

Petit Filet & Shrimp-Scallop Pinwheel

*Petite Filet Mignon with Port Wine Syrup
Shrimp and Scallop Pinwheel with Tarragon Lobster Sauce
\$48.00 per person*

Short Rib & Sea Bass

*Hoisin Barbeque Prime Beef Short Rib and Miso Glazed Sea Bass
\$48.00 per person*

Petit Filet and Maine Lobster Tail

At market price

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