



# Dinner Menu

*Soup*

*or*

*Salad*

**Shrimp Bisque with  
Chive Cream Profiterole**

**Mixed Field Greens, Poached Pear,  
Candied Pecans, Tomatoes,  
Crumbled Goat Cheese  
and Raspberry Vinaigrette**

## *ENTREES*

**Broiled Half Chicken with Cranberry Orange Chutney**

*Served with Yukon Gold Mashed Potatoes, Butternut Squash and Asparagus*

**Sautéed Yellow Tail Snapper with Tomato Concassé Fondue and Butter Poached Lobster**

*Served with Yukon Gold Mashed Potatoes, Butternut Squash and Asparagus*

**Prime Rib Buffet Station**

*Served with au Jus and Horseradish Sauce, Baked or Sweet Potatoes and Vegetable Medley*

**Pan -Roasted Duck Breast with Sweet Potato Pecan Cobbler and Chambord Cherry Sauce**

*Served with Butternut Squash and Asparagus*

**Broiled Filet of Salmon with Citrus Fennel Slaw**

*Served with Yukon Gold Mashed Potatoes, Butternut Squash and Asparagus*

**Grilled Prime New York 12 oz. Strip Steak with Wild Mushrooms**

*Served with Smoked Gouda Dauphinoise Potato, Butternut Squash and Asparagus*

**Sautéed Twin Jumbo Lump Crab Cakes with Whole Grain Mustard Sauce**

*Served with Yukon Gold Mashed Potatoes, Butternut Squash and Asparagus*

**Grilled Filet Mignon with Cabernet Demi-Glace**

*Served with Smoked Gouda Dauphinoise Potato, Butternut Squash and Asparagus*

**Herb and Dijon Crusted Colorado Rack of Lamb with Stewed Fruit and Port Lamb Jus**

*Served with Smoked Gouda Dauphinoise Potato, Butternut Squash and Asparagus*

**Vegetarian Dish Available**

*Dessert Buffet*

**A Variety of Dessert Items, including Sugar-Free Offerings**

**Coffee — Decaffeinated Coffee — Tea**

**Cappuccino — Espresso — Café Latte**

**PBC Health Dept: Raw or undercooked Eggs, Meat or Fish  
may compromise your health.**

