

DINNER SELECTIONS

All Dinner Entrees include your choice of Salad, Chef's Choice of Fresh Vegetable and Starch, Fresh Baked Rolls and Butter, Choice of Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea

Salads

(Choice of One)

Field Green Salad

Mixed Greens, Tomato, Cucumber, Carrots with Creamy Ranch and our House Made Vinaigrette

Waterfront Place Caesar

Crisp Romaine, Croutons, Asiago and our House Made Caesar

Chop House Salad

Chopped Iceberg and Romaine, Tomato, Sliced Eggs, Cucumber, Bacon with Creamy Ranch and Italian

Salad Upgrades

(Substitute your Salad with one of the Following)

The Wedge—3.00 per person

Wedge of Iceberg, Roma Tomatoes, Smoked Bacon and Crumbled Blue Cheese

Spinach Salad—2.00 per person (Maximum of 100 people)

Baby Spinach, Sliced Mushrooms, Sliced Egg and Warm Bacon Dressing

The Mountaineer—3.00 per person

Field Greens, Sun Dried Tomatoes, Pignoli Nuts, Chevre Cheese and Balsamic Vinaigrette

Grilled Romaine—4.00 per person (Maximum of 100 people)

Grilled Romaine Hearts, Oven Dried Tomatoes and Chive Vinaigrette

Dinner Entrees

(Priced per Person)

A Maximum of Two Entrée Options may be offered to your guests. Please note that when Two Entrees are chosen, all will be charged at the higher price

Breast of Chicken Duxelles—28.00 per person

Boneless Chicken Breast with Wild Mushroom Duxelles and Puff Pastry

Pan Seared Chicken Saltimbocca—28.00 per person

Fresh Sage, Prosciutto and Swiss Cheese Cream Sauce

Char-Grilled Chicken Breast—28.00 per person

Roasted Red Pepper Cream Sauce

Platinum Chicken—31.00 per person

Pan-Seared Chicken with Boursin Cream and Crab

Slow Roasted Pork Loin—28.00 per person

Pork Demi Glace

Traditional Stuffed Pork Chop—29.00

Bread Dressing and Pork Demi Glace

Pan Roasted Sea Scallops—35.00

Brown Butter Vinaigrette

Char-Grilled Salmon—30.00

Dill Cream

Macadamia Crusted Mahi Mahi—33.00

Caramelized Pineapple and Coconut

Tortilla Crusted Orange Roughy—30.00

Black Bean Salsa

Char-Grilled NY Strip—46.00

Button Mushrooms

Pepper Crusted Sirloin—35.00

Demi Glace and Caramelized Shallots

Our Char-Grilled Tenderloin Entrees

Choice of Size

5oz. Filet of Beef—32.00

8oz. Filet of Beef—42.00

Choice of Sauce

Caramelized Shallot Ragout

Red Wine Demi Glace

Demi Glace

Green Peppercorn Demi Glace

Wild Mushroom Ragout

Make your Entrée a Duo or Trio

Upgrade and add any of the following

(Priced per person)

Grilled Chicken Breast..... 4.00

Chicken Saltimbocca..... 5.00

Lemon Garlic Shrimp..... 6.00

Char-Grilled Atlantic Salmon..... 9.00

New Orleans Crab Cakes..... 8.00

Crab Stuffed Shrimp.....9.00

Wild Mushroom Ravioli.....7.00

Lobster Ravioli..... 13.00

Tortilla Crusted Orange Roughy...8.00

Pan Roasted Sea Scallops..... 11.00

Desserts

(Choice of One)

Gourmet Cakes

Carrot with Cream Cheese Frosting

Old Fashioned Chocolate

Raspberry White Chocolate

Tuxedo Truffle

Strawberry Whipped Cream Layer

German Chocolate

Walnut Whipped Cream Layer

3 Layer Red Velvet

Our Classic 3 Layer Lemon

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Chocolate Peanut Butter Pie

Big Apple Pie

Boston Cream Pie

New York Cheesecake
White Chocolate Raspberry Cheesecake

Dessert Upgrades (Substitute your Dessert for an additional \$3.00 per person)

Tiramisu
Snickers Bar Trifle
Strawberry Trifle
Irish Cream Layer Cake
Ultimate Chocolate Cake
Lemon Blueberry Mascarpone Cake
Godiva Double Chocolate Cheesecake
Turtle Cheesecake
Dreamsicle Cheesecake
White Chocolate Macadamia Nut Cheesecake

Dinner Buffets

(Priced per person)

All Dinner Buffets include Fresh Baked Rolls and Butter, Chef's Selection of Desserts and Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea

The Marina—36.00 per person

(25 People Minimum)

Salad (Choice of Three)

Mixed Chopped Salad with Assorted Dressings
Field Green Salad with Carrots, Tomatoes and Cucumber
Red Skinned Potato Salad
Thai Noodle Salad
Cucumber and Tomato Salad
Sweet Pea and Cheese Cube Salad
Broccoli, Bacon and Cheddar Salad
Brian's Macaroni Salad
Creamy Cucumber Salad
Vegetable Pasta Salad

Vegetables (Choice of Two)

Glazed Baby Carrots
Buttered Corn
Thin Beans and Pignoli Nuts
Sautéed Vegetables
Steamed Broccoli and Cauliflower
Everyone's Favorite Green Bean Casserole
Herb Roasted Vegetables

Starches (Choice of Two)

Roasted Red Potatoes
Buttered Pasta
Pasta Marinara
Garlic Mashed Potatoes
Confetti Rice Blend
Orzo Primavera
Three Cheese Macaroni and Cheese
Spring Rice Blend
Cheesy Potato Casserole
Cranberry Almond Infused Rice

Entrees (Choice of Three)

Italian Chicken with Tomatoes, Basil and Fresh Mozzarella
Wild Mushroom Chicken Marsala
Grilled Chicken Breast
Bourbon BBQ Chicken
Italian Hot Sausage and Peppers
Roasted Pork Loin
Italian Stuffed Pork Loin with Tomato Pork Jus
Sliced Glazed Ham
Sliced Sirloin of Beef
Pot Roast
Burgundy Beef Tips with Button Mushrooms and Pearl Onions
Char-Grilled Atlantic Salmon with Lemon Dill Cream
Orange Roughy Gremolata
Shrimp Stuffed Flounder
Red Snapper with Tomatoes and Caramelized Shallots

The Rail Trail—31.00 per person

(25 People Minimum)

Chef's Daily Creation of Soup
Chop Salad with Assorted Dressings
Broccoli, Bacon and Cheese Salad
Entrées (Choice of Two)
Wild Mushroom Chicken Marsala
Italian Chicken with Tomatoes, Basil and Fresh Mozzarella
Roasted Pork Loin
Sliced Sirloin of Beef
Char-Grilled Atlantic Salmon with Lemon Dill Cream

Vegetables (Choice of Two)

Glazed Baby Carrots
Buttered Corn
Thin Beans and Pignoli Nuts
Steamed Broccoli and Cauliflower
Herb Roasted Vegetables

Starches (Choice of Two)

Roasted Red Potatoes
Buttered Pasta
Pasta Marinara
Garlic Mashed Potatoes
Spring Rice Blend

The Tuscan Escape—32.00 per person

Italian Wedding Soup
Tuscan Bread, Tomato and Basil Salad
Antipasto Display
Traditional Cheese Ravioli with Tomato Sauce
Pasta with Artichokes, Tomatoes, Capers, Olives and Olive Oil
Chicken Romano with Lemon and Parmesan
Rosemary Infused Braised Roast Beef
Herb Roasted Vegetables

The Sundown Barbeque—32.00 per person

Creamy Cole Slaw
Red Skinned Potato Salad
Three Way Hobo Beans
Country Fried Potatoes
Corn off the Cob
BBQ Style ribs
Buttermilk Fried Chicken

La Cena Mexicana—30.00 per person

Tortilla Soup
Tossed Salad with Tomatoes, Corn, Olives, Crispy Tortilla Strips and Cheddar Cheese
Black Bean Rice Salad
Spanish Rice
Southwest Corn
Entrées (Choice of Two)
Pulled Pork and Cheese Enchiladas
Grilled Sirloin with Green Chili Sauce
Oak Barrel Sirloin with Chipotle Cream
Roasted Chicken with Mole
Tequila Chicken Grilled with Peppers, Onions and Tequila Lime Sauce
Roasted Corn, Black Beans, Tomatoes, Fresh Herbs and Pasta

The Mediterranean—32.00 per person

Salad (Choice of Two)
Green Bean and Tomato Salad
Mediterranean Cous Cous Salad
Mixed Green Salad with Feta, Roasted Pepper, Capers and Tomatoes with Greek Dressing
Entrées (Choice of Two)
Pasta with Sun-Dried Tomatoes, Kalamata Olives, Pine Nuts and Chevre Cheese
Herb Crusted Orange Roughy with Black Olive Cream
Salmon Oreganota
Lemon Chicken Breast with Capers and Olive Oil
Roasted Chicken Breast with Pomodorino
Herb Roasted Leg of Lamb with White Bean Sun-Dried Tomato Medley
Rosemary Sirloin with Roasted Pepper Puree
Accompaniments (Choose Two)
Ratatouille
Green Beans with Feta
Steamed Broccoli with Lemon Butter
Penne with Olive Oil and Roasted Garlic
Boiled Potatoes with Thyme, Oregano and Butter

The Southern Belle—27.00 per person

(Choice of One)
Chicken and Rice Soup
Tossed Salad with Tomatoes, Cucumbers and Assorted Dressings
Red Skinned Potato Salad
Cucumber and Tomato Salad
Entrees (Choice of Three)
BBQ Chicken Breast

Cajun Sirloin with Fried Onions
Beef Tips with Mushrooms
Fried Catfish with Fresh Tomato Salsa
Buttermilk Fried Chicken
Three Cheese Macaroni and Cheese
Accompaniments (Choose Two)
Herb Roasted Vegetables
Green Beans
Fried Okra
Oven Roasted Potatoes
Garlic Mashed Potatoes
Confetti Rice Blend

The Palm Tree—29.00 per person

(Choice of One)

Black Bean Soup

Jicama Slaw

Fresh Fruit Salad

Mixed Greens, Coconut, Chopped Nuts, Mandarin Oranges and Sweet and Sour Dressing

Entrees (Choice of Two)

Curried Coconut Mussels

Grilled Mahi Mahi with Pineapple Plantain Chutney

Cilantro Lime Pork Loin with Black Bean Salsa

Chipotle Mango Glazed Vegetable Kabobs

Jerk Chicken

Roasted Chicken Breast with Mojo Verde

Roasted Sirloin with Tomato Ginger Vinaigrette

Grilled Oak Barrel Sirloin with Chipotle Cream Sauce

Accompaniments (Choose Two)

Spiced Carrots

Butternut Squash

Zucchini and Yellow Squash

Mashed Sweet Potatoes

Coconut Rice

Fried Plantains

Caribbean Beans and Rice