

## *Hot Plated Dinners*

### *~ Seafood Selections ~*

Shrimp & Scallop Kebobs over Rice  
Stuffed Jumbo Shrimp with Crabmeat or Florentine Stuffing  
Oven Baked Tilapia with Lemon Butter Sauce  
Baked Stuffed Tilapia with Crabmeat or Florentine Stuffing  
Baked Atlantic Salmon with Dill Sauce  
Broiled Mahi Mahi with your Choice of Sauce  
Chilean Sea Bass (\$34.95 ++ per person)

### *~ Chicken & Pork Selections ~*

Traditional Chicken Marsala  
Chicken Piccata  
Chicken Oscar  
Chicken Saltimbocca  
Chicken Parmesan  
Chicken & Crab Mornay  
Tuscan Style Chicken with Tomato & Smoked Mozzarella  
Chicken Breast Supreme with Mushroom Sauce  
Stuffed Chicken Florentine  
Wild Rice Stuffed Chicken Breast  
Chicken Cordon Bleu  
Stuffed Chicken Breast with Seasoned Country Dressing  
Herb Roasted Pork Loin  
Caribbean Spiced Pork

### *~ Beef & Lamb Selections ~*

Beef Burgundy with Mushrooms  
Beef Wellington  
Roast Prime Rib Of Beef  
New York Steak  
Filet Mignon (\$34.95++ per person)  
New Zealand Rack Of Lamb

All Hot Plated Dinners are served with Salad Maison with Choice of Two Dressings,  
Fresh Baked Rolls and Sweet Butter, Chef's Expert Selection of Fresh Seasonal Vegetable,  
Appropriate Starch and Dessert, Regular & Decaffeinated Coffee, Hot & Cold Tea

Choice of 1or 2 entrée's \$27.95++ per person  
Each additional entrée \$1.00++ per person

*~ Please add 20% service charge, plus applicable sales tax to all menu selections ~ Prices are Subject to Change ~*