

SUNDAY DINNER JAZZ SERIES

THREE COURSE PLATED DINNER \$85PP

Dinner Includes Bread Service, Soup or Salad, Main Course, Dessert and Non-Alcoholic Beverages (Iced Tea, Soda & Brewed Coffee)

SOUP OR SALAD

LOBSTER BISQUE

Garnished With Lobster Meat & Chives

CAFSAR SALAD

Hearts of Romaine, Garlic Croutons, Grana Padano

ENTRÉE CHOICE

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH

Sautéed Spinach, Whipped Potatoes, Lemon-Butter Sauce

SLOW ROASTED

Green Beans, Truffle Mashed Potatoes, Creamy Horseradish, Au Jus

CHARCOAL GRILLED 7 oz. FILET MIGNON

Asparagus, Whipped Potatoes, Red Wine Reduction -ADD \$11

RED WINE BRAISED BEEF SHORT RIB

Baby Carrots, English Peas, Roasted Mushrooms, Whipped Potato, Red Wine Reduction

CHARCOAL GRILLED SWORDFISH

Gigante Butter Beans, Vegetable Broth, Braised Fennel, Broccoli Leaves, Romeco Sauce

DESSERT CHOICE

KEY LIME TART

Raspberry Coulis, Fresh Berries, Country Cream

RASPBERRY CHEESECAKE

Raspberry Jam Layers, Graham Cracker Crust, Fresh Raspberries, Whipped Cream