

# SUNDAY DINNER JAZZ SERIES

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## THREE COURSE PLATED DINNER

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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

#### CAESAR SALAD

Hearts of Romaine, Garlic Croutons,  
Grana Padano

### ENTRÉE CHOICE

#### WOOD OVEN ROASTED LAKE SUPERIOR WHITEFISH

Sautéed Spinach,  
Whipped Potatoes,  
Lemon-Butter Sauce

#### CHARCOAL GRILLED DUROC 12 oz. PORK CHOP

Marscapone Polenta,  
Seasonal Vegetables,  
Stone Fruit Mostarda

#### RED WINE BRAISED BEEF SHORT RIB

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

#### KING CUT 12 oz. PRIME RIB

Seasonal Vegetable,  
Truffle Mashed Potatoes,  
Creamy Horseradish  
Au Jus

#### CHARCOAL GRILLED FAROE ISLAND SALMON

Seasonal Vegetable,  
Roasted Potatoes, Salsa Verde

### DESSERT CHOICE

#### KEY LIME TART

Raspberry Coulis,  
Fresh Berries,  
Country Cream

#### RASPBERRY CHEESECAKE

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