

SUNDAY DINNER JAZZ SERIES

THREE COURSE PLATED DINNER

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

KING CUT 12 oz. PRIME RIB

Seasonal Vegetables,
Truffle Mashed Potatoes,
Creamy Horseradish, Au Jus

RED WINE BRAISED BEEF SHORT RIB

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

CHARCOAL GRILLED FAROE ISLAND SALMON

Seasonal Vegetable,
Roasted Potatoes, Salsa Verde

DESSERT CHOICE

KEY LIME TART

Raspberry Coulis, Fresh Berries,
Country Cream

WARM CHOCOLATE BROWNIE

Vanilla Ice Cream topped with
Chocolate & Caramel Sauce