**BRIE EN CROUTE**
Topped with Apricot and Almonds and Baked Golden, Garnished with Grapes, Berries, and Grilled Brioche.

**CRAB CAKES**
Three Sautéed Cakes Nested Atop Assorted Greens with Remoulade and Mustard Sauces.

**PETITE STEER TENDERLOIN BORDURE**
Center-Cut Petite Fillet Served with Red Wine Sauce on the Side and Herb Whipped Potato.

**PLUM BARBECUED PULLED PORK FLATBREAD**
Served with Caramelized Onions, Fresh Diced Pineapple, Feta Cheese, and Fresh Cilantro.

**SKEWER OF SHRIMP AND BEEF**
Grilled Skewer of Shrimp and Beef Atop Wild Rice with Ancho Bordelaise Sauce.

**BASQUE SEAFOOD STEW**
Sautéed Shrimp, Whitefish, and Mussels with Penne Pasta in a Smoked Paprika Cream Sauce.

**PEPPERED BEEF**
Seared Tenderloin Tips, Onions, Mushrooms, and Poblano Peppers Topped with Melted Pepper Jack and Whipped Potatoes.

**BASKET OF HOUSE MADE CHIPS**
Served with Bacon Aioli on the Side.

**PANKO BREADED PORK RIBEYE**
Topped with Pickled Pork Skin Salad and Lemon Beurre Blanc.

**SEARED FRESH SEA SCALLOPS**
Atop Sautéed Spinach with Fresh Minted Cherry Tomato Mustard Sauce and Crispy Sopressatta.

**SAUTEED VEAL SWEETBREADS PORTOFINO**
Floured and Sautéed with Portabella Mushrooms, Capers, and Port Wine with Angel Hair Pasta.

**SEA SCALLOPS RUMAKIS**
Six Panko Breaded and bacon Wrapped Scallops Served with Cocktail Sauce.

**SEAFOOD WELLINGTON FINE HERBES**
Lobster, Shrimp, Crab, Salmon, Wrapped in Puff Pastry Atop a Champagne Fresh Herb Sauce, Parmesan Risotto.

**STRIPLOIN SLIDERS**
Topped with Caramelized Onions on Baguettes with Wine Dipping Sauce on the Side and Cottage Fried Potatoes.

**VEGETARIAN EGGPLANT PARMESAN**
Sicilian Breaded and Topped with Marinara, Provolone and Parmesan.