
Dinner Entrees

All Dinner entrees are served with choice of soup or salad and your choice of vegetable and potato or rice dish, dessert, coffee, and tea.

16 oz. Prime Rib Au Jus, Horseradish Mousse	\$46	
8 oz. Tenderloin Filet Aged 21 Days , Minimally Handled	\$57	
6oz Tenderloin Filet Aged 21 Days , Minimally Handled	\$47	
12 oz Dry Aged New York Strip Dry Aged 21 Days, Minimally Handled	\$40	
16 oz. Bone-in Rib Eye Aged 21 days, Minimally Handled	\$47	
Chicken Flamingo Breaded, Sautéed, White Wine Lemon Butter, Mushrooms, Broccoli and Provel Cheese.	\$23	
Havana Pork Tenderloin 14oz, Cuban Spices, Pineapple Mustard Glaze	\$47	
Seared Salmon Farm Raised, Seared	\$31	
Catch of the Day Chef's Selection	<i>Market Price</i>	
Lobster Tail Coldwater Lobster Tail, Steamed and Served with Drawn Butter.	<i>Market Price</i>	
<u>Seafood entrees served with one of the following sauces or glaze:</u>		
<i>Madeira</i>	<i>Honey Mustard Vinaigrette</i>	<i>Citrus Buerre Blanc</i>
<i>Jack Daniels Bordelaise</i>	<i>Sweet Chili Soy</i>	<i>Moroccan Glaze</i>

We offer a large selection of fresh seafood at market price. We can forecast prices but if there would be a market fluctuation, the prices would have to be adjusted twenty-four hours prior to your party.

All beef entrees are prepared to medium temperature on parties of ten or more.

All above prices subject to 20% service charge and applicable taxes.