



PLATED DINNERS

Salads

Choice of one of the following

Tomato Mozzarella Salad served with Spinach, Extra Virgin Olive Oil, Sun-Dried Tomato Oil, and Balsamic Glaze

Mixed Field Green Salad served with Carrot Curls, Beet Curls, Cherry Tomatoes, and Cucumbers

Spinach & Arugula Salad served with Gorgonzola Cheese, Orange Segments, Chopped Eggs, Dried White Raisins, Dried Cherries, and Fried Onion

New Caesar Salad served with Romaine Lettuce, Penne Pasta, Cannelloni Beans, Kalimato Olives, Parmesan Cheese Bread Sticks, and Zesty Caesar Dressing

Romaine Leaf Salad served with Shaved Asiago, Cherry Tomato, French Baguette Croutons, Olives, and Parmesan Pepper Vinaigrette

Grilled Vegetable Salad served with Mesculan Lettuce, Sherry Vinaigrette, and Belgian Endive

Boston Bib Lettuce served with Diced Tomatoes, Diced Cucumbers, Roasted Capsicum, Toasted Almonds, and Shaved Red Onion

Dressings

Red Wine Garlic Vinaigrette, Cabernet Vinaigrette, Herb Italian Vinaigrette, Parmesan & Pepper Vinaigrette, Creamy Gorgonzola Vinaigrette, Caribbean Mango Vinaigrette, Champagne Vinaigrette, Ranch, Balsamic, 1000 Island, Honey Mustard, and Caesar

Entrees

*Marsala Orange Infused BBQ Salmon served with Lemongrass Bonito Mash and Chef's Selection of Seasonal Vegetables
\$29.95/per person*

*Almond Crusted Halibut served with Coconut Chili Sauce, Bamboo Rice, and Chef's Selection of Seasonal Vegetables
\$31.95/per person*

All prices are subject to 22% service charge and applicable sales tax



*Mediterranean Chicken served with Roma Tomato, Fresh Mozzarella, Prosciutto, Basil, Sage
Pinot Grigio Sauce, and Sweet Corn Polenta*
\$31.95/per person

*New York Strip served with Caramelized Pearl Onion Pancetta Demi, Herb Crusted Yukon Gold
Wedges, and Chef's Selection of Seasonal Vegetables*
\$42.95/per person

*Seared Sea Bass served with Orange Fennel Pornarde, Purple Mash, and Chef's Selection of
Seasonal Vegetables*
\$36.95/per person

Roasted Semi-Boneless Oregano Chicken Breast served with Truffle Oil, and Vegetable Risotto
\$30.95/per person

*Stuffed Asiago Chicken served with Natural Au Jus, Sunset Blend Rice and Tomato Compote
Crème*
\$31.95/per person

*Omaha Private Reserve 7oz Filet Mignon served with Portobello Port Wine Sauce, Herb Potato
Cakes, and Chef's Selection of Seasonal Vegetables*
\$45.95/per person

*Sweet & Smokey Roasted Chicken served with Black Bean Corn Relish, Tuxedo Orzo, Honey
Mustard Ancho Sauce, and Chef's Selection of Seasonal Vegetables*
\$30.95/per person

Duo Entrees

*Omaha Private Reserve 5oz Filet Mignon and 5oz Lobster served with Red Currant Cabernet
Sauce, Citrus Champagne Butter, Whipped Garlicky Mash, and Chef's Selection of Seasonal
Vegetables*
\$56.95/per person

*Omaha Private Reserve 5oz Filet Mignon and 3 Jumbo Shrimp served with Shallot Sherry Demi,
Honey Lime Chipotle Butter, Roasted Red Potatoes, and Chef's Selection of Seasonal Vegetables*
\$54.95/per person

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Omaha Private Reserve 5oz Filet Mignon and Stuffed Asiago Chicken served with Chef's Selection of Starch and Seasonal Vegetables

\$47.95/per person

Desserts

Choice of one of the following

Individual Desserts

Chocolate Royal, Mango Mousse, Chocolate Pecan, Chocolate Pyramid, Deseve, Key Lime Charlotte, Grand Marnier Chocolate, Tiramisu, Glazed Apple Tart, Pecan Tart with Macadamia Brittle Ice Cream, Fruit Tart

Cakes & Pies

Chocolate Mousse Cake, Crème Brûlée Cheesecake, Turtle Cheesecake, Strawberry Daiquiri Cheesecake, Mini Cheesecakes, Petit Fours, Peanut Butter Pie, Banana Fosters Pie, Key Lime Pie, Toffee Heath Crunch Pie, Snickers Bar Pie, Irish Cream Pie, Carmel Granny Smith Apple Pie, Bourbon Street Pecan Pie, Lemon Mousse Blueberry Pie, Oreo Cookie Pie

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