

#### \$79 Per Person Water, Iced Tea, Soft Drinks, & Coffee

First Course Please select 1 salad option for your menu. All served with our homemade breads & butters.

House Salad

Salad Bar (salad bar is not available to parties of 30 or more)

#### Entrees

All Entrée's will be offered to your guests on your menu 6 oz Certified Angus Beef Center Cut Filet 16 oz Ribeye Herb Marinated Grilled Chicken 8 oz Grilled Atlantic Salmon Grilled Vegetable Plate

#### Side Orders

please select 2 sides to be served with the entrée's

Fresh Broccoli with Hollandaise Fresh Green Beans with Almonds and Bacon Garlic Mashed Potatoes Texas Au Gratin Potatoes Megan's Macaroni and Cheese

#### Dessert

please select 2 desserts to be offered on your menu

Key Lime Pie Snickers Pie Cheesecake Creme Brulé New York Style Cheesecake



## \$89 Per Person

Water, Iced Tea, Soft Drinks, & Coffee

## Appetizers

Please select two Texas Quail Bites Jalapeno Stuffed Shrimp Crab Stuffed Mushroom Caps Mini Crab Cakes

#### Second Course

Please select 1 salad option for your menu. All served with our homemade breads & butters.

> House Salad Caesar Salad

Salad Bar

(the salad bar is not available to parties of 30 or more)

#### Entrees

#### All Entrée's will be offered to your guests on your menu

10 oz Center Cut Filet 16 oz. Ribeye or 16 oz. NY Strip (your choice) Herb Marinated Grilled Chicken 8 oz Grilled Atlantic Salmon Grilled Vegetable Plate

#### Side Orders

#### please select 2 sides to be served with the entrée's

Fresh Broccoli with Hollandaise Fresh Green Beans with Almonds and Bacon Garlic Mashed Potatoes Texas Au Gratin Potatoes Megan's Macaroni and Cheese

#### Dessert

#### please select 2 desserts to be offered on your menu

Key Lime Pie Snickers Pie Cheesecake Creme Brulé with Fresh berries New York Style Cheesecake



# \$99 Per Person

Water, Iced Tea, Soft Drinks, & Coffee

## Appetizers

Please select two Texas Quail Bites Jalapeno Stuffed Shrimp Crab Stuffed Mushroom Caps Mini Crab Cakes

### Second Course

Please select 1 salad option for your menu. All served with our homemade breads & butters.

House Salad Caesar Salad Salad Bar (the salad bar is not available to parties of 30 or more)

#### Entrees

#### All Entrée's will be offered to your guests on your menu

10 oz Center Cut Filet with Oscar Topping 16 oz Prime NY Strip Sirloin with 4 Grilled Shrimp Herb Marinated Grilled Chicken 8 oz Grilled Atlantic Salmon Grilled Vegetable Plate

#### Side Orders

#### please select 2 sides to be served with the entrée's

Fresh Broccoli with Hollandaise Fresh Green Beans with Almonds and Bacon Garlic Mashed Potatoes Texas Au Gratin Potatoes Megan's Macaroni and Cheese

#### Dessert

#### please select 3 desserts to be offered on your menu

Key Lime Pie with Apricot Glaze Snickers Pie Cheesecake New York Style Cheesecake Creme Brulé with Fresh Berries Slice of Heaven White and Dark Chocolate Mousse



# SAMPLE MENU

# Happy Retirement John!

# **Appetizers**

Texas Quail Bites & Mini Crab Cakes

# Second Course

Please enjoy a trip to our famous salad bar complete with homemade breads and butters.

# <u>Entrees</u>

Steak, Chicken and Seafood entrées are accompanied by Fresh Green Beans with Almonds & Bacon and Garlic Mashed Potatoes.

## 10 oz Center Cut Filet

Seasoned with lemon pepper and brushed with garlic butter.

#### 16 oz Ribeye

Seasoned with lemon pepper and brushed with garlic butter

## Herb Marinated Grilled Chicken

Boneless skinless chicken breast, herb marinated and grilled.

#### 8 oz. Grilled Atlantic Salmon

Finished with whole grain mustard and honey vinaigrette.

## Grilled Vegetable Plate

Grilled portobello mushroom, asparagus, squash, and bell peppers. Served with quinoa pilaf, fried brussels sprouts, and fried avocado on a cilantro cream sauce.

# <u>Dessert</u>

Crème Brulé with Fresh Berries New York Style Cheesecake with Strawberry Puree