

Plated Dinner – Combination Plates

Petite Filet Mignon and Shrimp Scampi

Petite Filet, Wild Mushroom Ragout
Broiled Butterflied Garlic Shrimp
Saffron Pilaf
Seasonal Vegetable

\$57 per person

Petite Filet Mignon and Lobster Tail

Served with Black Peppercorn Sauce
Lobster Tail served with Drawn Butter
Mushroom Shaped Red Skin Potatoes
Sautéed in Garlic and Oil
Seasonal Vegetable

Market Price

Mango Chicken Medallions and Sliced Tenderloin of Beef, Merlot Reduction

Rissolé Potatoes
Seasonal Vegetable

\$51.50 per person

Chicken Breast Stuffed with Artichoke and Parmesan Cheese Grilled Shrimp in Tequila Lime Sauce

Garlic Mashed Potatoes

\$49.25 per person

Mixed Grill

Tenderloin of Beef, Béarnaise
Baby Lamb Chops, Mint Jelly
Medallion of Pork, Apple Jack Bourbon Sauce
Gaufreltes Pommes de Terre
Seasonal Vegetables

\$61.25 per person

Dinners include Dinner Rolls and Butter,
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Above Menu Items are Subject to Nevada Sales Tax and Service Charge