

PARTY MENU # 2

~ \$54.95 pp ~ + 7% tax & 20% gratuity

Appetizer Course: (Select one)

Jumbo Maryland Crab Cake Stuffed Mozzarella served over Mesculin with Marinated Eggplant & Roasted Peppers Mixed Seafood Salad over Mesculin with Lemon Oregano Vinaigrette Jumbo Shrimp Cocktail

Salad Course: (Select one)

House Salad, Caesar Salad, Brick House Wedge Salad or Tri-Color Salad

Entrée Selections: (Select three)

Grilled Filet Mignon with a merlot reduction NY strip with pinot noir sauce Grilled Veal Chop

with roasted pepper relish and bourbon sauce or with garlic & rosemary Veal Abbruzzese

> Chicken Florentine, Française, Marsala or Piccata Chilean Sea Bass with Mango Relish and Basil Oil Grilled Salmon Fillet with Dill Beurre Blanc Pistachio Crusted Halibut Grouper Provencale

With Tomatoes, Capers, Green Olives & White Wine

Dinner served with Chef's Choice of Potatoes & Fresh Vegetables

Dessert

Soft Drinks, Coffee & Tea included