




CAPTAIN'S DINNER

Plated Dinner Service

APPETIZERS

Crabmeat Stuffed Mushrooms . . . **\$11.15**


Spinach and Artichoke Dip . . . **\$12.25**  

Cheese Plate . . . **\$15.65** 

Grand Salad Bar  

Dinner Rolls 

ENTREE SELECTIONS

Chef Carved Prime Rib 


served with au jus or horseradish cream sauce

Porcini Chicken 

roasted thighs with porcini and crimini mushrooms

Ginger and Citrus Glazed Salmon 

made with fresh ginger, lemon, and orange

Three Cheese Manicotti 

ricotta, parmesan, and romano filled pasta with homemade vegetable ragout

Quinoa and Ancient Grain Salad 


with seasonal vegetables, pumpkin seeds, cranberries and a balsamic vinaigrette

ACCOMPANIMENTS

Seasonal Vegetables  

Oven Roasted Potatoes  

DESSERT

Chocolate Mousse Cake 

BEVERAGES

Coca-Cola brand fountain sodas . . . **\$3.75** bottled water . . . **\$3.50**

coffee, hot tea, hot cocoa . . . **\$3.50** juice . . . **\$3.99**

Beer, wine, and cocktails . . . **from \$5.99-\$12.99 per glass**

 Vegetarian  Gluten Free  Vegan

20% service charge will be added to your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.