

# Captain's Dinner

Buffet Dinner Service

## Appetizers

Crabmeat Stuffed Mushrooms...\$11.15

Spinach and Artichoke Dip...\$12.25  (GF)

Cheese Plate...\$15.65 

**Grand Salad Bar**  (GF)

**Dinner Rolls** 

## ENTREE SELECTIONS

**Chef Carved Prime Rib** (GF)

served with au jus or horseradish cream sauce

**Porcini Chicken** (GF)

roasted thighs with porcini and crimini mushrooms

**Ginger and Citrus Glazed Salmon** (GF)

made with fresh ginger, lemon, and orange

**Three Cheese Manicotti** 

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

**Quinoa and Ancient Grain Salad** 

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

## ACCOMPANIMENTS

**Seasonal Vegetables**  (GF)

**Oven Roasted Potatoes**  (GF)

## DESSERT

**Chocolate Mousse Cake** 

 Vegetarian      (GF) 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.