

# Captain's Dinner

Plated Dinner Service

**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 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**  

**Oven Roasted Potatoes**  

## DESSERT

**Chocolate Mousse Cake** 

## BEVERAGES

Coca-Cola brand fountain sodas, bottled water, coffee, hot tea, hot cocoa . . . 3.25

Beer, wine, and cocktails . . . from 5.95 - 12.95 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.