



## Sit-down Combination Dinner Selections

\$46.00 per person

*Includes Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Iced Tea  
Plated dinners include one of each of the following:*

### Salads

Mixed Greens with assorted Dressings, Traditional Caesar Salad,  
Wedge Salad with Blue Cheese Crumbles and Tomato Wedge, or Fresh fruit Plate

### Vegetables

Chef's choice Seasonal Vegetable, sautéed Asparagus, Roasted Root Vegetables

### Accompaniments

Rosemary Roasted Red Potatoes, Garlic Mashed Potatoes, Twice Baked Potatoes, Baked Potato with accompaniments, Baked Sweet Potato with Cinnamon Butter, or Wild Rice Pilaf

### Entrees

**Combination plates include two entrée selections per plate.**

**(Split menus are priced accordingly)**

Petite Filet Mignon, marinated Brick Oven Chicken,  
Orange Roughy, Grilled Salmon Filet, or Grilled Prawns

Entrees can be served with any of the following sauces

Beurre blanc, Dill sauce on Seafood

Demi Glace on Beef

### Dessert

Ask about our current selection

~All prices are subject to 8.10% tax and 18% gratuity  
Pricing subject to change

***To book your event, please call 702-567-7329***



## Sit-down Dinner Selections

\$32.00 per person

(Split menus are priced accordingly)

Includes Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Iced Tea

### Entrées

#### Beef

##### **Sirloin Steak Au Poivre**

Grilled 10 oz New York Sirloin served with Three Peppercorn Sauce

##### **Rib Eye Add \$6.00 pp**

*12 oz Rib eye Steak seasoned with Cajun Spices*

##### **Filet Mignon Add \$8.00 pp**

8 oz Cut of Beef Tenderloin Char-broiled to perfection served with a choice of Garlic-Cilantro Steak Sauce, Béarnaise, or Au Poivre

#### Chicken

##### **Chicken Vesuvio**

Sautéed Chicken Breast with Artichoke Hearts and Potatoes served with a Sauce of White Wine, Fresh Oregano and Garlic

##### **Chicken Marsala**

Breast of Chicken finished with Mushroom Marsala

##### **Brick House Chicken**

Herb Marinated Chicken Breast pan seared and served with a Grain Mustard White Wine sauce

#### Fish

Salmon, Mahi Mahi or Halibut served Blackened, Broiled or Seared with your choice of Herb Aioli, Lemon Beurre Blanc, Soy Ginger or Orange Cilantro sauce

### Vegetarian



## Sit-down Dinner Selections Continued

*Plated dinners include one of each of the following:*

### Salads

Mixed Greens with assorted Dressings or Traditional Caesar Salad

### Vegetables

Chef's choice Seasonal Vegetable, Sautéed Asparagus Sauce

### Accompaniments

Rosemary Roasted Red Potatoes, Garlic Mashed Potatoes, Twice Baked Potatoes or Wild Rice Pilaf

### Dessert

Carrot Cake, Chocolate Cake, Cheesecake, Seasonal Fruit Pie

All prices are subject to 8.10% tax and 18% gratuity  
Pricing subject to change

*To book your event, please call 702-567-7329*