

DINNER ENTRÉES

(CG) GLUTEN • (GF) GLUTEN-FRIENDLY • (H) HALAL • (P) PALEO • (VO) VEGAN OPTION

CHICKEN SELECTIONS

LEMON HERB CHICKEN

Seasoned baby chicken with roasted garlic jus.

H | GF | P

BLACKENED CAJUN CHICKEN

Spicy blackened breast with creamy Cajun sauce.

H | GF

HERB-CRUSTED CHICKEN

Roasted chicken with pan jus and root vegetables.

H | CG

PESTO-CRUSTED CHICKEN

With sun-dried tomato cream sauce.

H | GF

CHICKEN ALFREDO

Roasted garlic cream with broccoli and pasta.

H | CG

TOMATO BASIL CREAM CHICKEN

Grilled breast with a rich tomato basil cream.

H | GF

MOROCCAN SPICED CHICKEN

Aromatic chicken with apricot couscous and nuts.

H | CG

CHICKEN MARSALA

Mushroom Marsala reduction over tender breast.

H | CG

CHICKEN PARMESAN

Baked with fresh mozzarella, basil, and red sauce.

H | CG

CHICKEN PICCATA

Sautéed in lemon and white wine with capers.

H | CG

COCONUT LIME CHICKEN

Zesty citrus and coconut sauce over jasmine rice.

H | GF

ROSEMARY ROASTED CHICKEN

Roasted small chicken with lemon butter.

H | GF | P

TUSCAN CHICKEN

Oven-cooked with spinach and artichokes.

H | GF

PREMIUM BEEF

FILET MIGNON

Medium-rare with a silky red wine reduction.

H | GF | P

CHIMICHURRI FLANK STEAK

Served with grilled onions and peppers.

H | GF | P

BRAISED SHORT RIBS

Fall-off-the-bone tender with mashed potatoes.

H | GF

CHIPOTLE BEEF TACOS

Shredded beef with lime crema and soft tortillas.

H | CG

ROAST BEEF AU JUS

Traditional roast beef with savory herb jus.

H | GF | P

SMOKED BEEF TIPS

With roasted peppers and caramelized onions.

H | GF | P

BEEF TENDERLOIN MEDALLIONS

Grilled and served with mushroom demi-glace.

H | GF

MEDITERRANEAN BEEF KABOBS

Lebanese seasoned beef served with tahini.

H | GF | P

SLOW ROASTED BBQ BRISKET

Homemade BBQ sauce, slow-cooked for hours.

H | GF

SLOW-ROASTED PRIME RIB

Served with a side of horseradish cream.

H | GF

KOREAN BEEF BULGOGI

Traditional soy-ginger beef with sesame rice.

H | CG

SEAFOOD COLLECTION

GRILLED SALMON

Atlantic salmon with a lemon dill sauce.

H | GF | P

LOBSTER MAC & CHEESE

Gourmet three-cheese sauce and lobster.

H | CG

TERIYAKI GLAZED SALMON

With zucchini, mushrooms, and sesame veggies.

H

BLACKENED MAHI MAHI

Topped with a fresh tropical mango salsa.

H | GF | P

LEMON BUTTER TILAPIA

Served with a fresh spinach orzo.

H | CG

MEDITERRANEAN SEABASS

Oven-roasted with citrus and herbs.

H | GF | P

CRAB CAKES

Jumbo lump crab cakes with remoulade.

H | CG

SHRIMP SCAMPI

Garlic-butter shrimp over linguine pasta.

H | CG

CAJUN SHRIMP PASTA

Creamy spicy sauce with sautéed shrimp.

H | CG