

PLATED DINNER

Choose Up to 3 Entrées | 1 Salad | 1 Vegetables | 1 Starch.

All Plated Meals come with Rolls & Butter Chips.

Pasta does not come with a Vegetable & Starch Side.

Beef Options / Styles:

FILET MIGNON

6oz or 8oz Center Cut with Herbed Butter | 2: 4oz Filet Medallions Pan Seared with a Steak Diane Sauce | Surf and Turf (6oz Filet with Grilled Shrimp) * ask about our Surf & Turf options

TERES MAJOR/SHOULDER TENDER

2: 4oz Medallions with your choice sauce (Cognac Cream or Red Wine Demi Glaze)

RIBEYE

12, 14, 16oz Oven Roasted Prime Rib with Au Jus | 12, 14, and 16oz Grilled Ribeye with a Herbed Butter

NEW YORK STRIP

12, 14, or 16oz Grilled Strip with a Herb Butter Sauce or with Sautéed Bellas and Onions

BRAISED SHORT RIB

Boneless Short Rib with Mirepoix Demi Glaze

SIRLOIN

6 or 8oz Cut with Herbed Butter

Chicken Options / Styles

8 OZ CHICKEN BREAST

Marsala with Bella Mushrooms | Peach Tea with a Peach & Mango Salsa | Parmesan | Cordon Blue with a Champagne Cream Sauce | Blackened with a Herbed Butter | Picatta

BONE-IN CHICKEN (BREAST & LEG)

Choice of: Herb Roasted | BBQ | Southern Fried | Polynesian

Pork Options / Styles:

8 OZ PORK CHOP

Grilled with Bellas & Mushrooms | Pan Seared and Roasted with a Herbed Butter | BBQ Dry Rubbed and Grilled

Pasta Options

CHEESE TORTELLINI

Blackened Chicken Alfredo | Italian Sausage with a Rosa Sauce | Gorgonzola Meat Balls & Marinara | Seasonal Vegetables (Roasted Tomatoes, Peas, Onions, and Zucchini) tossed in Olive Oil & Salt and Pepper

PENNE

Blackened Chicken Alfredo | Italian Sausage with a Rosa Sauce | Gorgonzola Meat Balls & Marinara | Seasonal Vegetables (Roasted Tomatoes, Peas, Onions, and Zucchini) tossed in Olive Oil & Salt and Pepper

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Seafood Options

8 OZ SALMON

Salmon (Blackened) with a Mango & Pineapple Salsa | Poached with a Dill & Lobster Cream | Pan Seared with Herbed Butter | Maple Glaze with Green Onions | Baked Stuffed Salmon (Crabmeat Stuffing)

8 OZ GROUPER OR 8 OZ MAHI MAHI

Blackened with a Lobster Cream Sauce | Pan Seared with a Herb Butter Sauce | Piccata Style (Wine, Lemon, Butter, and Capers)

PAN SEARED CRAB CAKES

2 : 4oz Crab Cakes served with your choice of Remoulade or a Lemon Aioli

STUFFED FLOUNDER

Stuffed with a Crabmeat Stuffing topped with a Lobster Cream Sauce

SEAFOOD PASTAS

Fettuccine Alfredo served with Scallops & Shrimp | Lobster Ravioli served with a Vodka Sauce | Gnocchi & Italian Sausage with Marinara | Seafood Pescatore served with Mussels, Clams, and Shrimp

STUFFED 7 OZ LOBSTER TAIL

filled with a Lobster Meat Stuffing topped with drawn butter and Parsley served with Lemon

Vegan Options

VEGETABLE WELLINGTON

Puff Pastry filled with Mushroom Duxelle, Carrots, Sugar Snap Peas, and Asparagus served with Vegan Demi Glaze

BBQ JACKFRUIT

Pulled and tossed with Inlet Affairs BBQ Sauce

SPAGHETTI SQUASH

Topped with a Vegetable Blend of Butternut Squash, Beets, and Snap Peas. Tossed in Olive Oil and Salt & Pepper

GRILLED PORTOBELLO STEAK

Marinated 24 hours, then Grilled & topped with Vegan Herbed Butter

Vegetarian Options:

PENNE ALFREDO WITH SAUTÉED VEGETABLES

topped with Peas, Carrots, Onions, Zucchini, and Yellow Squash

THREE CHEESE BAKED ZITI

Herb Ricotta | Mozzarella | Parmesan | Parsley

MANICOTTI

Herb Ricotta | Marinara | Parmesan Cheese | Parsley