



Seated Dinner

Prices are based Per Person

Salad Selections

Asian Spinach Salad

Tossed with Mandarin Oranges,
Cashews, Julienne Peppers, And Carrots
with Sesame-Ginger Vinaigrette
Topped With Chow Mein Noodles

Hearts Of Romaine

Served with Sliced Tomatoes, Artichoke
Hearts, Kalamata Olives, & Feta Cheese,
Served with a Greek Dressing

Caesar Salad

Crisp Romaine Lettuce Tossed with Creamy
Parmesan-Garlic-Scented Dressing
Topped with Crispy Croutons

Field Greens

Topped with Candied Pecans,
Goat Cheese Medallion, Sliced Cucumbers,
Tomato Wedges, & Red Onion Rings
Served with a Raspberry Vinaigrette

Soup Selections

Southwestern Corn Chowder

with Cilantro-Lime Cream

Roasted Chicken-Lentil

Minnesota Wild Rice

Classic Lobster Bisque

Topped With A Pastry Fleuron



Entrée Selections

Soy-Ginger-Seared Mahi Mahi

Served with a Pineapple-Cilantro Salsa

Seafood Platter

Atlantic Salmon, Gulf Shrimp, & Sea Scallops
Served with a Dijon Mustard Beurre Blanc

Center-Cut Pork Chop

Finished with Fresh Apples
Served with a Cinnamon-Port Wine Sauce

Roast Breast Of Chicken

Topped with Wild Mushrooms,
Red Currants, & Leeks
Served with a Marsala Sauce

Chicken Roulade

Filled with Hickory-Smoked Ham, Fresh
Spinach, & Herbed Boursin Cheese
Served with a Roasted Red Pepper Coulis

Filet Mignon

8-Ounce Beef Tenderloin Steak
Finished with Garlic Butter & a Red Wine Sauce

New York Strip Steak

12-Ounce Sirloin Steak
Topped with Crispy Fried Onion Rings
Finished with Garlic Butter & a Red Wine Sauce

Atlantic Salmon

Pesto-Scented & Served Over
Sun-Dried-Tomato-Caper Beurre Blanc

Club 21% Service Charge & 8.125% State Sales Tax added to all sales.



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Filet Mignon Duet Selections

Filet & Gulf Shrimp

*5-Ounce Filet Mignon Topped with
Wine-Sautéed Mushrooms & Grilled
Gulf Shrimp with Lemon Butter Sauce*

Filet & Salmon

*5-Ounce Filet Mignon with
Wine-Sautéed Mushrooms & Salmon
Served with a Creole Mustard Sauce*

Filet & Pan Roasted Chicken

*5-Ounce Filet Mignon with
Wine-Sautéed Mushrooms
& Pan-Roasted Breast Of Chicken
Topped with Wild Mushrooms & Gorgonzola
Served with Garlic-Herb Sauce*

Filet & Crab-Stuffed Shrimp

*5-Ounce Filet Mignon with
Wine-Sautéed Mushrooms
& Crabmeat-Stuffed Shrimp
Served with Garlic-Herb Sauce*

Dessert Selections

1001 Chocolate Chip Cake

*Pecan-Caramèl Cheesecake
with Chocolate And Caramèl Sauces*

Key Lime Pie with Raspberry Coulis

*Old-Fashioned Pecan Pie
with Chantilly Cream And Caramèl Sauce*

*Old-Fashioned Cheesecake
with Seasonal Berry Sauce*

*Seasonal Berries
with Almond Lace Cookies & Chantilly Cream*



Specialty Desserts

Chocolate Marquee

*Warm Chocolate Cake
With a Truffle Center
Complemented With a
Vanilla Bean & Raspberry Sauce*

Texas Cheesecake

*Old-Fashioned Cheesecake
Wrapped In A Cinnamon Sugar Tortilla
Served With A Rich Caramel Sauce*

**All entrées are complemented with our
Sonterra House Salad,, Chef's Selection of Accompaniments,
Warm Rolls & Butter, Iced Tea, Coffee,**

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