



Menu II

**Appetizer Selections:**

**Dungeness Crab Cakes**  
With Smoked Tomato Chutney

**Coconut Prawns**  
Thai Sweet Chili Dipping Sauce

**Cabo Prawn Cocktail**  
Spicy Mango Margarita Prawns with Jose Cuervo Tequila and Fresh Limes

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**Lobster Bisque**  
With Fruits de Mer

or

**Seasonal Garden Greens**  
With Fresh Tomato, Hearts of Palm, Cucumber and  
Tossed with your choice of dressing

or

**Caesar Salad**

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**Entrée Selections:**

**Chantrelle Parmesan Crusted Breast of Chicken**  
Served with Steamed Spinach, Sun-dried Tomatoes and a Wild Mushroom Sauce

**Roast Prime Rib of Beef au jus**  
Yorkshire Pudding

**Filet Mignon**  
Served with Sautéed Fresh Mushrooms

**Filet of Pacific Salmon**  
Pan seared with Beluga Lentils, Pearl Onions and a Lemon Champagne Sauce

**Calamari Oscar**  
Sautéed Medallions of Calamari topped with Tender Asparagus,  
Crab Meat and Béarnaise Sauce

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**Dessert Selections:**

**Chocolate Decadence**  
A Rich Dense Tort

**Crème Brûlée**  
Classic French Custard with a Caramelized Crust

**Steak House Specialty Cheesecake**  
Baked Fresh Daily in the Steak House  
Sour Cream Topping/Flavor Varies Daily

**Seasonal Berries**  
Served with Grand Marnier Sauce

**Viennoise Roasted Coffee or Specialty Tea**

\$75.00 per person, includes tax and gratuity