

Steak and Scampi Night

## Soup and Salad Bar

Indulge in our bountiful nightly display featuring the chef's freshest ingredients and Signature Soups

# Entrée

Served with a choice of potato or rice and fresh vegetables

## **Steak and Shrimp Scampi**

A broiled USDA choice steak and jumbo shrimp sautéed in butter, garlic and white wine

## **Chicken Cordon Bleu**

A classic dish, a chicken breast stuffed with ham and Swiss cheese, lightly breaded, baked and then topped with supreme sauce

## **Coffee Encrusted Pork Chop**

Served bone-in with a dry rub of coffee, herbs and spices, broiled and glazed with honey bourbon garlic sauce and garnished with red cabbage slaw

#### Wild Mushroom Risotto

Creamy risotto cooked in a vegetable mushroom jus with white wine, shallots and fresh mushrooms and asparagus

## **Grill Seared Salmon**

Oven baked with white wine and lightly topped with a lemon butter sauce

## **Steak and Lobster Ravioli**

A broiled USDA choice steak and jumbo lobster ravioli in a sherry lobster cream sauce

## Lamb Osso Buco

Braised lamb shank with carrots, celery, onions, garlic and a red wine jus and served with wild mushroom risotto

## Lobster Ravioli

Jumbo lobster ravioli, served in a sherry lobster cream sauce



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.