

dinner

b u f f e t

Rapid Falls

Four seasonal salads, rice pilaf or roasted redskin potatoes, Chef's choice seasonal vegetables, rolls, butter, Chef's choice dessert, coffee, decaf coffee, teas, iced tea, sugar, sweetener, half and half.

• Two Entrees \$28 • Three Entrees \$33

Choice of entrees:

Sliced roasted beef top round with Bordelaise sauce

Herb roasted chicken

Chicken cacciatore

Chicken Dijonnaise

Roasted pork loin with rosemary jus

Meat filled lasagna,

Seared Salmon with herb stewed tomatoes and extra-virgin olive oil

Baked orange roughy with lemon-thyme beurre blanc

East Meets West

Wonton soup, Spinach and mushroom salad, Bay shrimp and peanut salad, Tempura shrimp and vegetables, Cantonese BBQ beef, Chinese 5 spice pork loin with pepper sauce, Asian orange-glazed chicken, Oriental-style vegetables, Fried rice, Udon noodles with mushroom broth, Fortune cookie, Fruit salad with toasted coconut • \$34

Barbecue Bliss

Rustic rolls, Cornbread, Thick sliced watermelon, Tomato salad with Applewood bacon and blue cheese, Asparagus and cremini mushroom salad, Garden salad with two housemade dressings, Honey BBQ short ribs, Grilled gulf shrimp with Mango BBQ, Chipotle BBQ chicken, Yukon gold potatoes, Corn on the cob, warm apple cobbler, Strawberry shortcake • \$32

Piatto Novo

Piatto salad with two house-made dressings, Caesar salad, Tomato and mozzarella salad, Antipasto display (salame, capicola, soft mozzarella, roasted peppers, Peperoncini, two kinds of olives), Cannelloni, Veal scaloppini, Penne del Mare with scallops and shrimp, Balsamic chicken, House-made breads, Panna Cotta with marinated strawberries, Cantucci • \$39

dinner

plated

All plated dinner choices are served with a Piatto Salad with two house-made dressings, chef's choice of starch, fresh vegetables and dessert, freshly brewed coffee, decaffeinated coffee, teas, iced tea, sugar, sweetner, half & half.

Polenta Crusted Grouper

Pan-seared, with tomato-Chardonnay broth • \$38

Wild-Caught Atlantic Salmon

Seasoned and seared, with herbed stewed tomatoes and extra-virgin olive oil • \$35

Grilled Swordfish

Seven ounce center-cut, with roasted pineapple salsa • \$34

Sauteed Halibut

Alaskan halibut fillet with lemongrass buerre blanc • \$36

Frenched Pork Chop

Marinated and grilled, with bourbon-apple cider sauce • \$28

Chicken Saltimbocca

Marinated chicken breast wrapped with Prosciutto and sage leaf, with lemon-Vermouth sauce • \$29

Marinated Chicken Breast

Pan-seared, with preserved lemon-caper sauce • \$25

Balsamic Grilled Chicken

Marinated chicken breast with balsamic reduction and sage-infused oil • \$26

Stuffed Chicken Breast

Boneless skinless breast filled with artichokes, oven-dried tomatoes, kalamata olives, parmesan cheese and bread crumbs, with natural jus • \$28

Exotic Mushroom Chicken Breast

Boneless skinless breast filled with smoked mozzarella, mixed exotic mushrooms, and chives, with a Sherry demiglace • \$29

Grilled New York Strip Steak

Ten ounce strip steak grilled with roasted shallot-thyme demiglace • \$37.50

Seared Filet Mignon

Eight ounce filet with Bordelaise Sauce • \$45

Bone-in Ribeye Steak

Ten ounce ribeye grilled with mushroom-roasted ragout • \$43

Frenched Veal Chop

Twelve ounce chop, grilled with rosemary infused olive oil and thyme jus • \$42

Pricing does not include service charge or tax. Pricing is per person, unless otherwise noted.

dinner

plated duos

All plated dinner choices are served with a Piatto Salad with two house-made dressings, chef's choice of starch, fresh vegetables and dessert, freshly brewed coffee, decaffeinated coffee, teas, iced tea, sugar, sweetner, half & half.

Filet & Lobster Hash

Six ounce grilled filet mignon with sauteed chunks of lobster and potato, dinish with Port wine glaze • \$59

Filet & Shrimp

Six ounce grilled filet mignon with three 16/20 count shrimp prepared scampi style • \$51

Filet & Wild-caught Salmon

Six ounce grilled filet mignon with seared wild-caught slamon and saffron-honey butter • \$49

Filet & Balsamic Chicken

Six ounce grilled filet mignon and grilled chicken breast with balsamic reduction and sage infused olive oil • \$46

Filet & Grouper

Six ounce grilled filet mignon with polenta crusted grouper filet and a tomato-Chardonnay broth • \$53

Filet & Crab Cake

Six ounce grilled filet mignon and a housemade crab cake with grain mustard and mascarpone sauce • \$49

Grilled Chicken & Crab Cake

Grilled marinated chicken breast and a housemade crab cake with grain mustard and mascarpone sauce • \$46

Balsamic Chicken & Wild-caught Salmon

Grilled marinated chicken breast and wild-caught salmon filet with balsamic reduction and sage infused olive oil • \$45