

ELITE MEAL SELECTIONS

XALDE13

Petite filet mignon and grilled shrimp with roasted red bliss potatoes and mixed vegetables, Caesar salad and dressing, cheese and crackers, roll and butter, and chef's choice dessert cake

XALDE14

Petite filet mignon with roasted garlic mashed potatoes and mixed vegetables, garden salad with chef's choice dressing, cheese and crackers, roll and butter, and chef's choice dessert cake

XALDE15

Grilled lamb chops with a balsamic reduction sauce, oven-roasted rosemary red potatoes and blistered asparagus, garden salad with chef's choice dressing, cheese and crackers, roll and butter, and chef's choice dessert cake

XALDE16

Oven-roasted pork tenderloin with apple butter reduction, chive mashed potatoes, steamed baby carrots, garden salad with chef's choice dressing, cheese and crackers, roll and butter, and chef's choice dessert cake

XALDE17

Sliced London broil with red-skinned mashed potatoes, steamed pole beans, garden salad with chef's choice dressing, cheese and crackers, roll and butter, and chef's choice dessert cake

XALDE18

Chicken cordon bleu, wild rice pilaf with steamed peas, garden salad with French dressing, cheese and crackers, roll and butter, and chef's choice dessert cake

ELITE MEAL SELECTIONS

XALDE19

Beef Wellington, rosemary mashed potatoes, grilled asparagus, garden salad with balsamic dressing, cheese and crackers, roll and butter, and chef's choice dessert cake

XALDE20

Grilled bone-in veal chops with sautéed mushrooms, cherry tomato, oven-roasted fingerling potatoes and broccolini, garden salad with raspberry balsamic dressing, cheese and crackers, roll and butter, and chef's choice dessert cake

XALDE21

Aged New York strip with twice-baked potatoes and grilled asparagus, garden salad with raspberry balsamic dressing, cheese and crackers, roll and butter, and chef's choice dessert cake

XALDE22

Herb-crusted halibut or mahi-mahi with wild rice pilaf and steamed baby carrots, garden salad with raspberry balsamic dressing, cheese and crackers, roll and butter, and lemon sorbet

XALDE23

Maryland lump crab cakes with wild rice pilaf and steamed snap peas, garden salad with raspberry balsamic dressing, cheese and crackers, roll and butter, and lemon sorbet

XALDE24

Lobster ravioli served with vodka sauce and sweet peas in lemon butter, garnished with chopped Italian basil and shaved Parmesan cheese, garden salad with raspberry balsamic dressing, cheese and crackers, roll and butter, and lemon sorbet
