



ENTREES

SOUTHWESTERN CORN PEPPER RELISH GRILLED CHICKEN

GRILLED FILET MIGNON WITH A BOURSIN SAUCE & FRAZZLED ONIONS

CALIFORNIA GRILLED TRI TIP OF BEEF WITH ROASTED CORN, TOMATO & BASIL RELISH

TAMARI GRILLED SALMON WITH HAYSTACK YELLOW PEPPERS

PAN ROASTED MAHI MAHI WITH A HONEY CHIPOTLE GLAZE & AVOCADO PICO DE GALLO

CITRUS RUM MARINATED PRAWNS ON SUGAR KANE SKEWERS

BBQ ROASTED PORK TENDERLOIN WITH MANGO CILANTRO SALSA

GRILLED CHICKEN WITH FIRE ROASTED PEPPERS & A BOURSIN CREAM SAUCE

JAMAICAN JERK CHICKEN w/ CARAMELIZED PINEAPPLE PEPPER RELISH

CHEF SHAWN'S GRAND BUFFET

CHEF CARVING STATION

(INCLUDES 2 SIDES & 1 SALAD)

SLOW ROASTED CHOICE TENDERLOIN WITH A FAMOUS SOUTHERN SWEET RUB

HOMEMADE CREAMY CITRUS HORSERADISH SAUCE / VEAL DEMI-GLACE

ACCOMPANIED WITH CARAMELIZED FRENCH ONION SOUP WITH IMPORTED CHEESE & GARLIC CROUTONS