



Hors D'oeuvre Options

Add any of the following hors d'oeuvres to your menu
(served family style)

Peppered Calamari
Spinach Dip

Thai Chili Chicken Skewers
Cajun Chicken Egg Rolls
Crab & Artichoke Dip

Sesame Steak Skewers
Shrimp Cocktail (3 pieces)
Miniature Crab Cakes



Dinner Menu A

Starter

House Salad

Mixed Greens, Cucumbers, Carrots, Grape Tomatoes & Braised Cabbage;
with Champagne-Lime Vinaigrette

Entrée

(Please select three)

Beer Battered Shrimp

With Spicy Rémoulade and Caper Cocktail Sauce

Top Sirloin – 8 oz.

USDA Creekstone Farms Black Angus Beef aged a minimum of 28 days

Mediterranean Chicken Pasta

Grilled Springer Mountain Organic Chicken Breast with Artichoke Hearts, Kalamata Olives and Feta
Cheese in a Roasted Tomato Sauce; tossed with Linguine and Fresh Basil

Peppered Salmon Fillet

8 oz. Atlantic Fillet; topped with Shiitake-Brandy-Ginger Cream Sauce

Rosemary Roasted Chicken

Leg, Thigh & Breast with Rosemary Demi Glace

Fish & Chips

Sweetwater 420 Beer Battered Cod

All entrees served with garlic mashed potatoes and fresh vegetable (except pasta)

Dessert

(Please select two)

Krispy Kreme Bread Pudding

Chocolate Bourbon Pie

Key Lime Pie



Dinner Menu B

Starter

She Crab Soup

or

House Salad

Mixed Greens, Cucumbers, Carrots, Grape Tomatoes & Braised Cabbage;
with Champagne-Lime Vinaigrette

Entrée

(Please select four)

Filet Mignon – 6 oz.*

Grilled Pork Chop

Eden Farms Berkshire Pork Rib Chop; topped with Granny Smith Apple-Bourbon Sauce

Wasabi Ahi Tuna

Rubbed with Wasabi & Panko, Pan Seared & topped with Lump Crab & Shiitake-Soy Glaze

Ribeye – 14 oz.*

Wild Mushroom & Chicken Risotto

Mushrooms, Asparagus, Spinach & Tomatoes

Daily Fresh Seafood Special

*** All steaks USDA Creekstone Farms Black Angus Beef aged a minimum of 28 days**
All entrees served with garlic mashed potatoes and fresh vegetable (except Risotto)

Dessert

(Please select two)

Krispy Kreme Bread Pudding

Chocolate Bourbon Pie

Key Lime Pie



Dinner Menu C

Starter

She Crab Soup

or

Caesar Salad

Entrée

(Please select four)

Filet Mignon* – 12 oz.

With Cabernet Brie Sauce, Roasted Garlic Mashed Potatoes and Broccoli

Rack of Lamb

Served with Mint Demi Glace, Dauphinoise Potatoes and Sautéed Snow Peas

Cowboy Cut Ribeye (Bone-in)* – 20 oz.

Served with Mushroom Demi Glace, Roasted Red Potatoes and Asparagus

Prime Rib* - 22 oz.

Served with Au Jus, Horseradish, Roasted Garlic Mashed Potatoes and Broccoli

Chef's Fresh Seafood Selection

Dantanna's Cioppino**

Maine Lobster, Alaskan King Crab, Shrimp, Mussels & Fresh Fish poached with White Wine, Truffle Infusion, Garlic & Fresh Tomatoes; served with Linguine and Garlic Bread

Surf & Turf – 6 oz. Filet & Lobster Tail

Served with Classic Bearnaise Sauce, Drawn Butter, Roasted Garlic Mashed Potatoes and Asparagus

* All steaks USDA Creekstone Farms Black Angus Beef aged a minimum of 28 days

**Maximum 20 people for Cioppino

Dessert

(Please select two)

**Chocolate Bourbon Pie, Krispy Kreme Bread Pudding, Key Lime Pie
Or Cappucino Brownie Sundae**