

CENTRAL COAST PLATED DINNER

Choice of Salad

Chopped Romaine with Shredded Parmesan, Garlic Herb Croutons
And a Creamy Caesar Dressing

Or

Mixed Greens Topped with Carrots, Tomatoes and Cucumbers
Tossed in Balsamic Vinaigrette

Or

Vine Ripe Tomatoes and Fresh Mozzarella
With Balsamic Reduction and Basil

Entrees

Boursin and Spinach Stuffed Chicken Breast with
Mashed Potatoes and Herb Roasted Vegetables

\$29

Roasted Chicken over Penne Pasta with Portabella Mushrooms
Caramelized Onions and Garlic Herb Cream Sauce

\$29

Grilled Pork Chop with Bleu Cheese Mashed Potatoes and
Seared Asparagus

\$32

Citrus Honey Glazed Wild Salmon with Wild Rice Pilaf and
Butter Braised Haricot Vert

\$32

8oz Manhattan Steak Roasted Potatoes, Baby Carrots and
Red Wine Demi Glace

\$35

Gorgonzola Crusted Filet with Fresh Herb Risotto and
Roasted Baby Squash

\$39

Herb Roasted Filet with Grilled Jumbo Shrimp
Lemon Herb Roasted Fingerling Potatoes
Red Wine Poached Baby Carrots and Herb Demi Glace

\$45

Desserts

Choice of:

Flourless Chocolate Torte

Tiramisu

Carrot Cake

Central Coast Signature Cheesecake