



Entrées

Airline Chicken Breast Spinach Feta Stuffed

Anise beurre blanc

Herbed couscous, Roasted root vegetable

Blackened Natural Grown Salmon

Cream mushroom lime sauce

Quinoa pilaf, Julienne assorted vegetable

Main Lobster Thermidor

Herbed spaetzle, Steamed asparagus

Colorado Spring Rack of Lamb

Natural Zinfandel Jus

Oregano oven roasted wedge potatoes, Ratatouille (Briam) vegetable

Angus Prime Filet Mignon

Peppercorn demi glace

Au gratin potatoes, Grilled asparagus roasted red peppers

Au Poivre New York Strip Steak

Shallot mushroom demi glace

Roasted new potatoes, Wilted spinach tomato caramelized onions

Angus Prime Rib Roast

Thyme au jus

Horseradish whipped potatoes, Almond haricot vert



Surf & Turf

*Airline Chicken Breast Spinach Feta Stuffed
& Half Shell Lobster Thermidor*

Anise beurre blanc

Penne rigate

Certified Angus Filet & Seared Diver Scallops

Cabernet demi-glance - Ouzo beurre blanc

Almandine multigrain rice pilaf,

Asparagus and red peppers

Certified Angus Filet & Jumbo Shrimp

Cabernet demi-glance - Sherry beurre blanc

Herbed jasmine rice stuffed tomato, Mini sautéed assorted vegetable

Char Grilled Colorado Rack Lamb Chops,

Diver Scallops & Jumbo Shrimp

Rosemary pinot jus - Lemon beurre blanc

Vegetable moussaka, Herb roasted fingerling potatoes caramelized onions

Certified Angus Filet & Seared Natural Grown Salmon

Cabernet demi-glance – Lime saffron cream sauce

Pastitsio, Roasted asparagus and red peppers

*Certified Angus Filet, Char Grilled Colorado Rack Lamb Chop,
& Jumbo Shrimp*

Rosemary pinot jus - Citrus beurre blanc

Sweet mint baby carrots, Half twice baked potato