

DINNER ENTRÉES

Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter
Freshly Brewed Coffee and Townsend Tea Assortment

Chicken and Dumplings

Airline Chicken Breast, Potato Gnocchi, Velouté
\$32 per person

Chicken Piccata

Roasted Boneless Chicken Breast garnished with Artichoke Hearts, Mushrooms
Capers and Lemon Beurre Blanc
\$31 per person

Traverse City

Roasted Breast of Chicken with Michigan Dried Cherry Sauce
\$31 per person

Chicken Birmingham

Roasted Chicken Breast stuffed with Boursin Cheese Florentine and Tarragon
Mushroom Sauce
\$32 per person

Chicken Morel

Brioche and Morel Mushrooms stuffed with Chicken Breast with Velouté
\$34 per person

Chicken Oscar

Boneless Chicken Breast topped with Lobster Medallions and Béarnaise Sauce
\$36 per person

Chicken Cobbler

Roasted Breast of Chicken stuffed with Onion Cobbler and Dried Fruits
\$32 per person

Petite Filet Mignon

6 oz. Black Angus Beef with Port Wine Sauce
\$42 per person

Enhancement

Caramelized Shallots and Maytag Blue Cheese with Bordelaise Sauce
\$45 per person

*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

DINNER ENTRÉES (Continued)

Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter
Freshly Brewed Coffee and Townsend Tea Assortment

Filet Mignon

10 oz. Black Angus Beef with Wild Mushroom Sauce
\$48 per person

Sliced Beef Tenderloin

Pearl Onion Madeira Sauce
\$38 per person

Beef Tenderloin Twin Tournedos

Perigord Wine Sauce
\$42 per person

New York Strip Steak Au Poivre

14oz. Certified Black Angus Beef with Brandy and Green Peppercorn Sauce
\$48 per person

Prime Delmonico Steak

14 oz. Prime Delmonico with Cabernet Demi Glace
\$48 per person

Beef Short Ribs

Braised Prime Beef Short Ribs with Natural Reduction
\$38 per person

Veal Osso Buco

Braised Veal Shank with Citrus-Pine Nut Gremolata and Natural Pan Sauce
\$42 per person

Veal Chop

12oz. Herb-grilled Chop with Cabernet Porcini Sauce
\$52 per person

Veal Piccata

Lemon and Caper Butter Sauce
\$38 per person

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DINNER ENTRÉES (Continued)

Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter
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Roasted Pork Tenderloin

Sage and Lemon Stuffing, Granny Smith Apple Cinnamon Sauce
\$36 per person

Rack of Lamb

Rosemary Jus
(Market Price)

Baked Canadian Whitefish

Potato Crusted with Dill Lemon Beurre Blanc
\$32 per person

Grilled Norwegian Salmon

Apple Cider Glaze
\$35 per person

Maryland Jumbo Lump Crab Cake

Meyer Lemon and Chive Aioli
\$38 per person

Pan Seared Day Boat Sea Scallops

Orange Tarragon Beurre Blanc
\$42 per person

Chilean Sea Bass

Tomato Gratin
\$42 per person

Pan Seared Pacific Halibut

Sweet Corn, Chanterelle and Leek Fondue
At Market Price

Twin Broiled Maine Lobster Tails

Drawn Butter and Lemon
At Market Price

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Penne Pasta

Artichoke Hearts, Roma Tomatoes, Roasted Sweet Garlic Caper Berries
Fresh Basil and Roasted Pine Nuts
\$30 per person

Grilled Portobello Mushroom Gateau

Boursin Custard, Vidalia Onion, Sweet Pepper Piperade and Balsamic Gastrique
\$36 per person

Wild Mushroom Ravioli

Garnished with Julienne Vegetables and Marsala Cream Sauce
\$30 per person

Vegetarian Stir-Fry

Assorted Asian Vegetables Sautéed with Garlic, Soy Sauce and Ginger served
over Jasmine Rice
\$28 per person

Herb Risotto

Portobello Mushrooms, Fresh Vegetables and Red Pepper Coulis
\$30 per person

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DUET ENTRÉES

Dinner Entrees Include Seasonal Vegetables, Starch, Crusty French Rolls with Sweet Butter
Freshly Brewed Coffee, and Townsend Tea Assortment

Petit Filet & Roasted Chicken

Petite Filet Mignon, Caramelized Onions
Pan Seared Chicken Breast, Mushroom Marsala Sauce
\$48 per person

Petit Filet & Grilled Shrimp

Petit Filet Mignon with Bordelaise
Garlic Marinated Grilled Shrimp and Herb Lemon Butter
\$48 per person

Petit Filet & Norwegian Salmon

Petit Filet Mignon on Port Wine Sauce
Grilled Norwegian Salmon with Chardonnay Dill Sauce
\$48 per person

Petit Filet & Chilean Sea Bass

Petit Filet Mignon with Madeira Sauce
Chilean Sea Bass with Citrus Beurre Blanc
\$50 per person

Petit Filet & Maryland Crab Cakes

Petit Filet Mignon with Green Peppercorn Sauce
Maryland Crab Cake with Traditional Rémoulade
\$48 per person

Petit Filet & Lobster Diablo

Petit Filet Mignon with Spicy Maine Lobster and Tomato Ragoût
\$52 per person

Short Rib & Roasted Chicken

Beef Short Rib
Grilled Breast of Chicken, Chicken Supreme Sauce
\$48 per person

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