

## *Dinner*

### *Traditional Dinners*

*Your Choice \$21.95*

#### *Chicken Wellington*

*Boneless breast of chicken and mushrooms wrapped in a puff pastry served with a port wine sauce.*

#### *Mediterranean Seared*

#### *Salmon with Roasted Vegetables*

*Pan seared with herbs Provencal on a bed of seasoned roasted fresh vegetables.*

#### *Guava Glazed Barbecue Ribs with Polenta fries*

*Baby back pork ribs marinated in a melange of herbs and spices grilled to perfection with a guava barbecue sauce, on Polenta fries.*

#### *Chicken Venetian*

*Boneless breast stuffed with sundried tomatoes, prosciutto, basil, oregano, and thyme, topped with a cheese and basil sauce.*



***Top Sirloin of Beef***  
*Marinated and grilled  
steak topped with scampi garlic  
butter.*

***Mahi-Mahi***  
*Blackened, served with a fresh  
tomato Pico de gallo.*

***Chipotle Glazed Shrimp on Pasta***  
*Giant prawns grilled with a  
chipotle glaze on scampi garlic  
butter infused pasta.*

***Chicken Florentine***  
*Breast of chicken stuffed with a  
blend of spinach and cheese  
served with a port wine glaze.*

***Cajun Seared Prime Rib***  
*Blackened, then slow roasted and served  
with natural au jus.*

***Chicken Valadier***  
*Boneless breast of chicken stuffed  
with lobster meat, mozzarella,  
shittakes and basil in a port wine  
demi-glaze.*

*The Traditional entrees are served with a House or Bella Key salad prepared tableside,  
Chef's choice of rice, pasta or potato and fresh seasonal vegetables, freshly baked rolls and  
butter, Chef's choice of dessert and freshly brewed regular and decaffeinated coffee and  
selected teas.*

*Premium Dinners*  
*Your Choice \$27.95*

*Porcini Crusted Tenderloin of Beef*  
*with a wild mushroom demiglace*

*Honey Basil Lamb Chops*  
*Marinated in honey, fresh basil,*  
*and whole grain mustard,*  
*covered in herbed breadcrumbs.*

*Veal D'ore*  
*Veal scallopini with shrimp in a*  
*red wine and oregano sauce.*

*Andouille Crusted Red Snapper with Lemon Butter*  
*Fillets of sushi grade red snapper*  
*coated in Andouille sausage and*  
*seasoned bread crumbs, sautéed*  
*in a lemon butter sauce.*

*Roast Strip Loin of Beef*  
*Stuffed with prosciutto ham and*  
*topped with a smoked gouda crème.*



***Coconut Crusted Fried Shrimp  
With Pineapple Apricot Salsa***

*Large prawns coated with  
coconut Tempura batter, fried to  
perfection, topped with a golden  
pineapple apricot salsa*

*The Premium entrees are served with a House or Bella Key salad prepared tableside, Chef's  
choice of rice, pasta or potato and fresh seasonal vegetables, freshly baked rolls and butter,  
Chef's choice of dessert and freshly brewed regular and decaffeinated coffee and selected  
teas.*

***Mixed Grill Entree \$34.95***

***Choice of Salad***

*Caesar salad with Parmesan crackers,  
or Mesclun salad with roma tomatoes, buffalo mozzarella, Basil & Cabernet herb vinaigrette*

***Choice of (2):***

*Grilled Petite Filet Mignon – wrapped in chilis and pepper bacon*

*Maryland Crab Cakes - with Ancho Corn Relish and Tequila Lime Creme Fraiche*

*Blackened Tuna- Sashimi grade, served rare on red pepper coulis*

*Sliced Whole Roast Tenderloin of Beef - with a wild mushroom demiglace*

*Chicken Valadier - Boneless breast of chicken stuffed with lobster meat, mozzarella, shittakes and  
basil in a port wine demiglace*

*Stuffed Prawns - Large shrimp stuffed with seasoned lump crabmeat topped with Hollandaise sauce*

***Fresh baby seasonal vegetables***

*Choice of: Wasabi-cheddar smashed potatoes, twice-baked or mushroom risotto*

*Choice of: Midnight Layer Cake, Turtle Cheesecake, Linzer Tarte with Creme Anglaise,  
Chocolate Supreme*

*Freshly brewed regular and decaffeinated coffee and selected teas.*

### *Dinner Buffets*

*The dinner buffets are served with freshly brewed regular and decaffeinated coffee and iced tea. A uniformed Chef and/or Carver can attend your buffets at a charge of \$50.00 each. 25 people minimum for dinner buffets.*

#### *Candlelight Delight \$33.95*

*Fresh Basil and Plum Tomato Bruschetta  
Mixed green salad with roma tomatoes, Buffalo mozzarella & basil  
Sliced tenderloin of beef  
Salmon Wellington  
Stuffed Chicken – sundried tomatoes & Italian cheese  
Penne Pasta with Marinara sauce  
Mushroom Risotto  
Roasted red bliss potatoes  
Garden fresh vegetables medley  
Assorted dessert display*

#### *North Carolina Pig Pickin'*

*20.95++*

*Mixed green salad  
Cole slaw  
Potato salad  
Fried chicken  
Down east pork bbq  
Red Potatoes with Butter & Garlic  
Corn on the cob  
Baked beans  
Rolls & hushpuppies  
Fruit cobbler  
Coconut cake  
Banana Pudding*

*Upgrade to Authentic Pig Pickin' (Fix Header)*

*@ \$25.95++*

*Deluxe Dinner Buffets*

*Molokai \$31.95*

*Mixed green salad*

*Fresh fruit salad*

*Cucumber dill salad*

*Green leaf salad with Mandarin orange, enoki mushroom, and poppyseed dressing*

*Chicken breast with pineapple*

*Tahitian barbeque flank steak*

*(carved by a uniformed Chef)*

*Coconut shrimp*

*Zucchini with red peppers and*

*macadamia nuts*

*Roasted red bliss potatoes*

*Pineapple Upside down cake*

*Coconut cake*

*Freshly baked rolls and butter*

*Summer Cookout \$25.95*

*Salads (tossed, three-bean, fruit, beefsteak tomato, macaroni)*

*Petite NY Strip Steaks*

*Grilled chicken breast*

*Baby back ribs with guava glaze*

*Scalloped corn and tomatoes*

*Fresh vegetables*

*Molasses baked beans*

*Corn Muffins*

*Apple Pie*

*Fruit cobbler*

*Capital Dinner Buffet \$25.95++ per person*

*Assorted Salads*

*Tossed mixed green salad with choice of two dressings, pasta salad, marinated mushroom salad and marinated herbed potatoes.*

*Entrees (Select 3):*

*Chicken Breast Picatta*

*Hunter's Chicken*

*Chicken Roulade*

*Chicken Wellington*

*Chicken Mornay*

*Honey Glazed Chicken*

*Chicken Breast Bavarian*

*London Broil*

*Prime Rib*

*Beef Steak Putaneska*

*Roast Top Round of Beef*

*Seafood Creole*

*Grilled Salmon with lemon Caper Buerre Blanc*

*New England Style Broiled Tilapia with Menieure Sauce*

*Meat or Vegetarian Lasagna*

*Ziti Bolognese*

*Roast Loin of Pork with natural au jus*

*(2) Vegetables - Chef's Choice*

*(2) - Starches - Chef's Choice*

*Freshly baked rolls and butter*

*Chef's Selection of Assorted Desserts*

