



CUSTOM DINNER MENU (Inclusive of taxes and fees) NO SUBSTITUTIONS CHEF'S

BREAD COURSE seasonal spreads

STARTER choice of

CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

ENTRÉE choice of

8 OZ. FILET MIGNON

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

DOUBLE BREAST OF CHICKEN roasted, white wine, mushroom, leek & thyme sauce

DESSERT choice of

CARROT CAKE three-layer cake with cream cheese frosting, topped with a drizzle of caramel

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, caramel sauce

Menu includes coffee, tea and soft drinks