COMBINATION DINNER SELECTIONS

Dinner served with Chef’s selection of Fresh Vegetable, Starch
Selection of Appetizer & Dessert
Fresh Rolls & Butter
Coffee, Decaffeinated Coffee, Tea & Iced Tea

Filet & Chicken Bistro........................................................................ $49 per person
Filet mignon, pinot noir sauce & bistro chicken roulade

Peppercorn Crusted Strip Medallion & Prawns.............................. $46 per person
Strip medallion with a brandy sauce & two jumbo prawns

Filet & Salmon....................................................................................... $52 per person
Ancho chili rubbed beef filet & orange glazed salmon
served with bleu cheese mashed potatoes

Chicken & Prawns.................................................................................. $45 per person
Herb marinated grilled chicken breast with two jumbo prawns
served with tagliatelle pasta with pesto cream

Louis Crab Cakes & Herb Chicken Breast....................................... $46 per person
With fingerling potatoes & glazed baby carrots

Asian Style Steak & Chicken.............................................................. $44 per person
Flat iron steak with five spice bone-in chicken
served with coconut rice

Pricing is subject to change without notice, and does not include gratuity and current sales tax.

*Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

2018
# DINNER ENTRÉE SELECTIONS

Dinner served with Chef's selection of Fresh Vegetable, Starch
Selection of Appetizer & Dessert
Fresh Rolls & Butter
Coffee, Decaffeinated Coffee, Tea, & Iced Tea

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon</td>
<td>$48</td>
<td>Broiled with a merlot reduction</td>
</tr>
<tr>
<td>Braised Short Ribs al Barolo</td>
<td>$41</td>
<td>Tender braised boneless beef short ribs in aged red wine sauce</td>
</tr>
<tr>
<td>Charbroiled 12oz. New York Steak</td>
<td>$43</td>
<td>Yukon gold &amp; portobello mushroom hash, with a cracked pepper cream sauce</td>
</tr>
<tr>
<td>Bistro Chicken Roulade</td>
<td>$40</td>
<td>Chicken breast stuffed with feta cheese, spinach, onion &amp; roasted peppers, topped with a vodka tomato sauce</td>
</tr>
<tr>
<td>Grilled Chicken Breast</td>
<td>$39</td>
<td>Herb crusted chicken breast on a purée of Yukon Gold potatoes with a marsala sauce</td>
</tr>
<tr>
<td>Pork Beignet</td>
<td>$39</td>
<td>Served with an apple cognac sauce</td>
</tr>
<tr>
<td>Roast Prime Rib</td>
<td>$41</td>
<td>Roast prime rib of beef, au jus (Maximum 400 people)</td>
</tr>
<tr>
<td>Hoisin Ginger Chicken</td>
<td>$39</td>
<td>Bone-in chicken with a hoisin ginger glaze served with coconut rice &amp; steamed bok choy &amp; julienne squash</td>
</tr>
<tr>
<td>Grilled Salmon</td>
<td>$40</td>
<td>Grilled salmon fillet with lemon butter</td>
</tr>
<tr>
<td>Moroccan Spice Chicken Breast</td>
<td>$39</td>
<td>Served over Israeli couscous with an apricot glaze</td>
</tr>
<tr>
<td>Creole Spice Red Snapper</td>
<td>$38</td>
<td>Served over crawfish risotto with oven roasted tomatoes</td>
</tr>
</tbody>
</table>

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