



**DINNER GROUP MENU # 4 - \$61.00**

**8 oz. Filet Mignon**

*Beef tenderloin, charbroiled to your specifications.*



**Mediterranean Chicken**

*Breast of chicken stuffed with sun-dried tomatoes, Kalamata olives, Capers, herbs and feta cheese. Rolled in puff pastry.*



**Veal Chop**

*Tender Provimi Veal Chop grilled, and served with a Tarragon Port wine reduction.*



**Bailey's Scampi**

*Icelandic Baby Lobster tails sautéed in our very own Special butter sauce.*



**Rack of New Zealand Lamb**

*A seven-point rack roasted and glazed in a delicate herb reduction.*



**10 oz New York & Newberg Seafood**

*A10 oz New York steak broiled and topped with prawns and Scallops in a brandy Newberg sauce.*

**Above Entrées Include:**

*One of the following salads; Caesar, Greek or California  
Fresh Rolls*

*Oven Roasted Lemon Potatoes*

*The Chef's Selected Vegetables*

*Coffee or Tea*

*(PRICES SUBJECT TO PST, GST and 18% Gratuity)*

**PRICES MAY CHANGE AFTER 30 DAYS**