



DINNER GROUP MENU # 4 - \$64.00

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

A 10 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