



Lounge Menu December 31, 2025

APPETIZERS

Scallops in Mushroom Caps

*Served in Bailey's garlic butter
with mushroom caps. \$23.00*

Dry Rib Starter

*A hearty sampling of Side Ribs
Served with Sea Salt & Black Pepper \$19.00*

Chilled Jumbo Prawns

*Tender jumbo shrimps, poached, chilled
And served with seafood sauce. \$21.00*

Chicken Fingers

*Tender chicken strips
With seasoned breading. \$18.00*

Calamari

*Lightly breaded and fried. Served with
Tzatziki sauce. \$21.00*

Bruschetta

*Grilled pita bread topped with fresh
chopped tomato, garlic, basil, olive
oil and feta cheese. \$13.00*

Chicken Satay

*Skewers of marinated chicken breast,
served with a spicy Thai peanut
sauce. \$19.00*

Escargots

*Escargots in garlic butter and
mushroom caps. \$20.00*

DINNER ENTREES

Filet Mignon 8oz \$53.00

Pork Medallions

*Pork tenderloin medallions sautéed with
Shallots, portabello and button mushrooms
In a red wine demi-glace. \$41.00*

Prime Rib of Beef

Served with Yorkshire pudding. \$44.00

Chicken Chartreuse

*Tender chicken breast stuffed with
Spinach and mozzarella cheese.
Topped with demi-glace sauce. \$37.50*

New York Steak 12oz \$57.00

Medallions of Beef Marchand de Vin

*Beef Tenderloin medallions prepared with
mushrooms and shallots, finished with red wine
sauce. \$47.00*

Chicken Poseidon

*Breast of chicken filled with crab, baby
shrimp, and cream cheese. \$41.00*

Mediterranean Seafood

*Jumbo shrimps, scallops, and salmon sautéed
in olive oil with tomatoes, feta cheese, shallots,
Herbs and dash of white wine \$44.00*