

## DUET ENTREES

### *First Course ~ Soup or Salad*

*Choose one*

**Minestrone**

**Roasted Red Pepper Bisque**

**Shrimp and Lobster Bisque**

*(\$2.00 additional per person)*

**Seasonal Salad**

**Spinach Salad**

**Caesar Salad**

### *Entrées*

*Choose one*

*All entrees are accompanied with seasonal vegetable medley,  
chef's choice of potato or rice to complement your entrée*

#### **Filet of Beef Tenderloin and Frenched Breast of Chicken**

seasoned and grilled ~ Portobello mushroom Marsala sauce ~ Maître D'hôtel butter

*5oz filet ~ 44 // 8oz filet ~ 54*

#### **Filet of Beef Tenderloin and Faroe Islands Salmon**

seasoned and grilled ~ creamy lobster sauce ~ Maître D'hôtel butter

*5oz filet ~ 45 // 8oz filet ~ 55*

#### **Classic Surf and Turf**

**5oz Filet of Beef Tenderloin ~ 4oz Cold Water Lobster Tail**

demi-glace ~ warmed clarified butter ~ 54

#### **Filet of Beef Tenderloin and Crab Stuffed Jumbo Shrimp**

Maître d'hôtel butter ~ creamy lobster sauce

*5oz filet ~ 47 // 8oz filet ~ 57*

*All entrees are accompanied by fresh garden salad, vegetables, potato, rice or pastry as appropriate,  
Inn baked breads with creamy butter. Freshly brewed coffee, decaffeinated coffee, and hot tea.  
Please provide the Inn with a guaranteed pre-order three business days before your dinner service.*

*Gratuity, service charge and taxes are additional  
Menu and pricing subject to change*

