

# THE SHAREHOLDER MENU

## FIRST COURSE

HOUSE SALAD WITH CREAMY ITALIAN

CRISP ROMAINE CAESAR SALAD

CLAM CHOWDER      LOBSTER BISQUE

## MAIN ENTRÉE

### **SLOW-ROASTED PRIME RIB, 10 oz.**

Our House Specialty is slow roasted & carved lean to order with classic garniture.  
Served with today's fresh vegetable & roasted garlic mashed potatoes.

### **USDA PRIME FILET MIGNON, 7 oz.**

Charbroiled prime filet mignon accompanied with a cabernet bordelaise sauce.  
Served with today's fresh vegetable & roasted garlic mashed potatoes.

### **JUMBO PRAWN SAUTÉ**

Succulent wild gulf prawns sautéed in a white wine garlic sauce.  
Served with today's fresh vegetable & wild rice pilaf.

### **FRESH PACIFIC SWORDFISH**

Open flame grilled & accompanied with Chef's beurre blanc sauce on the side.  
Served with today's fresh vegetable & wild rice pilaf.

### **SAUTÉED CHICKEN MARSALA**

Lightly pounded chicken breast sautéed in a mushroom marsala wine sauce.  
Served with today's fresh vegetable & roasted garlic mashed potatoes.

### **VEGETARIAN PASTA PRIMAVERA**

Fusilli pasta with diced tomatoes, sliced mushrooms, red & yellow bell pepper, broccoli florets, chili flakes, fresh lemon, basil & garlic in an extra virgin olive oil sauce.  
Grated parmesan cheese on the side.

## DESSERT COURSE

CLASSIC CHEESECAKE WITH RASPBERRY SAUCE

FRESH FRUIT SORBETTO

CRÉME BRULEE