

# BPC Plated Dinner Options

All entrees include fresh salad, appropriate starch, vegetable, fresh bread, and iced tea and coffee.

## Surf & Turf Entrees

### **6 oz Filet & Wild Coho Salmon**

4 oz coho salmon filet baked with a tarragon lime beurre blanc paired with a 6 oz filet mignon.

\$33.95

### **6 oz Filet & Shrimp Scampi**

3 jumbo prawns scampi style paired with a 6 oz filet mignon.

\$37.90

### **6 oz Filet & Thai coconut Prawns**

3 Large Prawns marinated in a coconut milk and rolled in a coconut-panko breading, with an orange sambal sauce paired with a 6 oz filet mignon.

\$37.95

### **6 oz Filet & Shrimp and scallops in a grapefruit beurre blanc**

3 prawns accompanied with six scallops served in a grapefruit beurre blanc paired with a 6 oz filet mignon.

\$40.90

## Beef Entrees

### **Filet Mignon**

Center cut tenderloin steaks wrapped in smoked bacon and cooked over an open flame.

6oz \$24.95

8oz \$26.95

### **Filet Oscar**

Center cut tenderloin steaks topped with a homemade crab cake, steamed artichoke heart, and Sauce Bernaise.

6oz \$27.95

8oz \$29.95

### **New York Steak**

10 oz Choice cut New York steak fire broiled and topped with garlic-sautéed mushrooms.

\$25.95

### **Gorgonzola New York**

10 oz New York steak topped with espagnole sauce, Gorgonzola, and pine nuts.

\$28.95

### **Ribeye Natural**

14 oz choice cut Ribeye seasoned and cooked to perfection.

\$27.95

### **\*Carved Roast Prime Rib**

Slow roasted Black Angus Prime Rib.

8 oz: \$20.95

12oz \$26.95

### **Horseradish encrusted Ribeye Au Poivre**

Ribeye steak rubbed with cracked pepper and topped with a horseradish-parmesan crust.

\$27.95

### **\*Carved Roast Tenderloin**

Whole tenderloin rubbed with fresh herbs, garlic, and seasonings. Oven roasted to perfection and finished with a mushroom espangole.

\$28.95

## Seafood Entrees

### **Wild Coho Salmon**

8 oz Coho salmon filet baked and finished with a tarragon buerre blanc.

\$23.95

### **Baked Halibut**

#### **Classic Style**

Halibut filet baked and finished with an almond buerre blanc.

\$28.95

#### **French Brie style**

Halibut filet topped with French brie and garlic shrimp. Finished with a wonderful white cream sauce.

\$29.95

### **Classic Shrimp Scampi**

Jumbo Prawns sautéed in white wine, fresh lemon juice, garlic, shallots, and capers.

\$25.95

### **Thai Coconut Prawns**

Jumbo Gulf shrimp marinated in coconut milk and rolled in a coconut-panko breading. Served with an orange sambal sauce.

\$27.95

### **Captain's Platter**

3 jumbo Thai coconut prawns, sautéed scallops and baked salmon.

\$28.95

## Chicken Entrees

### **Chicken Blue Crab Imperial**

Sautéed chicken breast smothered in a white wine infused three-cheese sauce. Topped with steamed crab leg meat.

\$27.95

### **Chicken Moutarde**

Chicken breast sautéed with shallots, mushrooms, and artichoke hearts in a Dijon-white wine cream sauce.

\$22.95

### **Chicken Marsala**

Tender chicken breast sautéed with garlic, shallots, mushrooms and finished with a Marsala wine brown sauce.

\$23.95

### **Chicken Piccata**

Chicken breast sautéed in a white wine, lemon, capers and garlic sauce.

\$23.95

### **Chicken Parmesan**

Lemon zest infused panko breaded chicken breast topped with a gourmet marinara sauce.

\$24.95

## \*Pork Entrees

### **\*Herb Roasted Pork Tenderloin With A Fresh Peach Salsa**

Herb and spice rubbed pork tenderloin smothered in a fresh peach salsa.

\$22.95

### **\*Cranberry-cornbread Stuffed Pork Loin**

Roast pork loin stuffed with sun dried cranberry cornbread stuffing, and topped with a red currant brown sauce.

\$22.95

## Salad Selections

### House Salad

Tossed mixed greens garnished with a cucumber, tomato, and croutons.

With your choice of dressing Ranch, Bleu cheese, raspberry vinaigrette, 1000 island, balsamic, French, or Italian. (Parties larger than 25 people, please choose only one dressing)

**ADD \$1.00 for specialty salads**

### Granny Smith Salad

Granny smith apples, red onion, and candied pecans topped with a creamy pepper dressing.

### Caesar Salad

Fresh chopped romaine tossed with grated parmesan cheese, croutons, and our homemade Caesar dressing.

### Blueberry Gorgonzola

Mixed greens topped with fresh blueberries, Gorgonzola, pistachios, and a poppy seed dressing.

Please keep in mind that there is a **MAXIMUM** of two entrée selections per party,

Parties over 50 people are limited to one entrée, please

Prices do *not* include an 18% service charge

Prices are subject to change

\* requires a minimum of 12 orders