



**SUMMER RESTAURANT WEEK: August 24-29, 2009
AND August 31- September 5, 2009**

Lunch \$20.09*

First Course

Choice of:

Hearty Greens Salad

With Mango, Goat Cheese, Raspberries, Sweet Red Onions, Grapefruit and Grilled Asparagus with a Lemon Poppy Dressing

Main Course

Choice of:

Jet Fresh Seafood **

Selections flown in daily

Or

Oven-Roasted Chicken

Half-Baked Chicken Basted with Butter served with Baby Vegetables and a Natural Jus

Or

Medallions of Beef-Tenderloin

Two(4 oz.) Medallions served with Horseradish Cream and Roasted Garlic

Dessert Course

Bittersweet Chocolate Mousse

Topped with Heath Bars and Whipped Cream and drizzled with Caramel

*** Menu not eligible for substitutions or changes.**

****Please inquire with your server about today's selection
Items subject to change without notice, depending on availability**



**SUMMER RESTAURANT WEEK: August 24-29, 2009
AND August 31- September 5, 2009**

Dinner \$35.09*

First Course

Choice of:

Hearty Greens Salad

With Mango, Goat Cheese, Raspberries, Sweet Red Onions, Grapefruit and Grilled Asparagus with a Lemon Poppy Dressing

Main Course

Choice of:

Bronze-Level

Jet Fresh Seafood **

*Selections flown in daily
Or*

Oven-Roasted Chicken

*Half-Baked Chicken Basted with Butter served with Baby Vegetables and a Natural Jus
Or*

Center Cut Filet Mignon (6 oz.)

With Roasted Garlic and Sauce Béarnaise

Dessert Course

Bittersweet Chocolate Mousse

Topped with Heath Bars and Whipped Cream and drizzled with Caramel

New York-Style Cheesecake

With a Berry Coulis

Dinner \$45.09*

First Course

Choice of:

Hearty Greens Salad

*With Mango, Goat Cheese, Raspberries, Sweet Red Onions, Grapefruit and Grilled Asparagus with a Lemon Poppy Dressing
Or*

Chilled Potato and Leek Soup

Main Course

Choice of:

Silver-Level

Jet Fresh Seafood **

*Selections flown in daily
Or*

Grilled Boneless Pork Chops

*With Cinnamon Apples and a Bourbon Glaze
Or*

Pan-Seared Sea Scallops

With Watermelon Salsa

Dessert Course

Bittersweet Chocolate Mousse

Topped with Heath Bars and Whipped Cream and drizzled with Caramel

New York-Style Cheesecake

With a Berry Coulis

Dinner \$55.09*

First Course

Choice of:

Classic Caesar Salad

Or

Chilled Potato and Leek Soup

Main Course

Choice of:

Gold-Level

Jet Fresh Seafood **

*Selections flown in daily
Or*

Broiled Veal Chop

*With a Bleu Cheese Crust and Roasted Tomato Glaze
Or*

Center Cut Filet Mignon (8 oz.) and Shrimp

*Succulent Tenderloin Steak with Shrimp Sautéed in Herb Butter with Roasted Garlic and Sauce Béarnaise
Or*

USDA Prime Center-Cut Ribeye

Seared with Cajun Spices and served with Fresh Horseradish Cream

Dessert Course

Bittersweet Chocolate Mousse

Topped with Heath Bars and Whipped Cream and drizzled with Caramel

New York-Style Cheesecake

With a Berry Coulis

*** Menu not eligible for substitutions or changes.**

****Please inquire with your server about today's selection**

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