



*Prices are per guest, plus tax and gratuity*

### **INDIVIDUAL DESSERTS**

- Haagen-Dazs Vanilla Ice Cream ...\$3
- Tiramisu .....\$4
- Chocolate Mousse .....\$4
- Bananas Foster .....\$5

*Prepared tableside*

- Cherries Jubilee..... \$5

*Prepared tableside*

- Crème Brule .....\$6

*Presented with fresh seasonal berries*

### **DESSERT TABLES**

*Presented as a buffet or served*

- Christine's Cakes  
*Sizes and prices vary*
- Miniature Pastries..... \$4  
*An assortment including éclairs, cannoli,  
and brownies*
- Cookies..... \$2  
*House made variety, including chocolate  
chip and double fudge white chocolate*
- Fresh Fruit..... \$3  
*Seasonal variety*

 Bar & Beverage Service

*Prices are per guest, plus tax and gratuity*

**OPEN BAR – PLATINUM**

- \$24 per guest
- Runs for three continuous hours
- Includes most Top Shelf spirits
- Includes domestic, imported and craft beer
- Includes all house pour wines
- Includes all mixers & garnishes
- Each additional hour adds \$7

**OPEN BAR – GOLD**

- \$18 per guest
- Runs for three continuous hours
- Includes most Premium spirits
- Includes domestic bottled beer
- Includes all house pour wines
- Includes all mixers and garnishes
- Each additional hour adds \$5

**OTHER BEVERAGE SERVICE**

- Mimosa Bowl..... \$80  
*Serves up to 30 guests*
- Punch Bowl .....\$50...with Rum \$80  
*Serves up to 30 guests*
- Soft Drinks .....\$3  
*Per guest, unlimited refills*
- Bottled Wine & Champagne  
*Prices will vary*
- Bottled or Draught Beer  
*Prices will vary*



*Prices are per dozen unless otherwise specified  
Plus tax and gratuity*

### **FRENCH SERVED**

- Lamb Chops ..... \$66
- Antipasto Skewers..... \$24
- Shrimp Cocktail (16-20 count size)..... \$18
- Jumbo Shrimp Cocktail (U-12 count size)..... \$49
- Coconut Shrimp..... \$36

*Served with orange marmalade sauce*

- Miniature house made Cheese Pies..... \$24
- Miniature house made Spinach Pies..... \$24
- Miniature Pan Seared Lump Crab Cakes..... \$24

*Served with roasted red pepper coulis and tartar sauce*

- Fried Calamari..... \$22 (per pound)

*Served with lemon and cocktail sauce*

- Clams Casino..... \$ Market
- Oysters..... \$ Market

*Presented on the half shell, any style*

### **BUFFET STYLE**

- Gourmet Cheese and Crackers..... \$3 per guest  
*For a minimum of 20 guests, only the finest imported and domestic cheeses, presented with fresh fruit and berries, and a gourmet assortment of crackers*

- Spinach and Artichoke Dip..... \$3 per guest  
*For a minimum of 20 guests, presented with toast points*

- Relish Tray..... \$3 per guest  
*For a minimum of 20 guests, gourmet olives, roasted peppers, fresh crisp vegetables and dip*

- Tenderloin Steak Bites..... \$22 (per pound)  
*Served with garlic toast points*

- Crab Stuffed Mushroom Caps..... \$24  
*Served with lobster cream sauce*

- Chicken Wings, fried..... \$15

# Lunch – ala Carte

Prices are per guest, plus tax and gratuity

## INCLUDES:

*Our house made French baguettes with butter, Illy coffee or tea*

## ENTRÉE SELECTIONS

- Filet Mignon, 5oz. .... \$19  
*With sautéed mushrooms and zip sauce*
- Director's Cut Prime Rib. .... \$14  
*Served au jus*
- New York Strip Steak, 8oz. .... \$16  
*Served au jus*
- The DETROITER, 8oz. .... \$13  
*Sirloin steak, with fried onion straws and zip sauce*
- Sautéed Chicken Marsala. .... \$12  
*Mushrooms, imported Marsala wine and butter*
- Sautéed Chicken Picante. .... \$12  
*Mushrooms, white wine and butter*
- Chicken Parmigiana. .... \$14  
*With pasta and sauce marinara*
- Grilled Salmon, 6oz. .... \$13  
*With roasted red peppers*
- Broiled Whitefish, 8oz. .... Market Price  
*Lemon butter compound*
  
- Oven Baked Omelette ..... \$10  
*With your choice of ingredients*
- Eggs Benedict ..... \$10  
*With sauce hollandaise*
- Caesar Salad. .... \$14  
*With grilled Chicken or Salmon*
- Spring Salad. .... \$14  
*Grilled chicken, greens, dried cherries, pecans, sliced apples, raspberry vinaigrette*
- Boulevard Salad. .... \$16  
*Grilled Sirloin, greens, pine nuts, dried tomatoes, bleu cheese, and balsamic vinaigrette*
- Grilled Cobb Salad. .... \$14  
*Diced smoked bacon, egg, avocado, tomato, bleu cheese, and grilled chicken...choice of dressing*

# *F*xtra Courses & Accompaniments

*Prices are in addition to main course entrees, subject to tax & gratuity*

## **COURSES**


- Soup .....\$3  
*Bowl*
- Dinner Salad .....\$3  
*Baby greens, cucumbers, tomatoes and carrots...choice of dressing*
- Caesar Salad .....\$3
- Pasta .....\$3  
*Penne pasta marinara, side portion*

## **COMPLEMENTS**

- ½ Pound King Crab Legs... \$24  
*with drawn butter and lemon*
- 6oz. Maine Lobster Tail.... \$22  
*with drawn butter and lemon*

## **ACCOMPANIMENTS**

- Mashed Potatoes..... \$3  
*With a touch of roasted garlic*
- Baked Idaho Potato .....\$3  
*With butter and sour cream with chives*
- Red Skin Potatoes .....\$3
- Special Twice Baked Potato \$4
- Steamed Asparagus .....\$3  
*With hollandaise sauce*
- Green Beans .....\$3
- Broccoli, Carrots &  
Cauliflower.....\$3

inner – ala Carte

*Prices are per guest, plus tax and gratuity*

**INCLUDES:**

*Our house made French baguettes with butter, Illy coffee or tea*

**ENTRÉE SELECTIONS**

- 9oz. Filet Mignon.....\$31  
*Presented with grilled portabella mushroom and zip sauce*
- 7oz. Filet Mignon.....\$27  
*Presented with sautéed button mushrooms and zip sauce*
- New York Strip Steak, 12 ounce.....\$24  
*Served au jus*
- House Cut Roast Prime Rib of Beef.....\$25  
*Served au jus*
- Petite Cut Roast Prime Rib of Beef.....\$20  
*Served au jus*
  
- Veal Marsala, sautéed.....\$19  
*With mushrooms, imported Marsala wine and butter*
- Veal Picante, sautéed.....\$19  
*With mushrooms, white wine and butter*
- Veal Oscar sautéed.....\$26  
*With lump crab, steamed asparagus and sauce Béarnaise*
- Chicken Marsala, sautéed.....\$17  
*With mushrooms, imported Marsala wine and butter*
- Chicken Picante, sautéed.....\$17  
*With mushrooms, white wine and butter*
- Chicken Parmigiana.....\$20  
*With sauce marinara*
  
- Grilled Salmon.....\$20  
*Presented with roasted peppers*
- Grilled Chilean Sea Bass.....\$20  
*Sauce beurre blanc*
- Grilled Exotic Fish..... \$Market  
*Seasonal selections of fresh fish, please inquire*
- Lobster Tail..... \$Market  
*Sizes and origin vary, please inquire*

