

All dinner selections are accompanied by your choice of salad, vegetable, starch, and dessert. Includes iced water and tea. Prices below are per person. On-site Chef fees apply. 2 Chef minimum.

24.95

### CHICKEN OSCAR

Flash fried and oven finished, then topped with asparagus spears, hollandaise sauce and crab meat

19.95

### MEDALLIONS OF PORK LOIN

Hand-sliced, center cut pork loin served atop a bed of wild rice blend and glazed with a honey Dijon sauce

26.95

### BLUE MARLIN SIGNATURE CRAB CAKES

Two jumbo lump crab cakes, hand sautéed and topped with Remoulade sauce

22.95

### BOURBON SALMON

Hand cut filet and baked to perfection, then glazed with a bourbon reduction sauce

24.95

### PARMESAN ENCRUSTED GROUPEL

A large grouper filet rolled in panko and parmesan, then baked and served with a lemon butter sauce

23.95

### FISH CAKES

Pan seared and oven finished, served with a beurre blanc sauce

25.95

### GRILLED RIBEYE

A hand-trimmed 10 oz. ribeye, grilled to perfection and served with a mushroom gravy

31.95

### FILET MIGNON

The Cadillac of beef. A hand-trimmed filet of beef tenderloin, cooked perfectly and served with a side of demi-glace

24.95

### VEAL PICCATA

A hand tenderized veal cutlet, floured and lightly sautéed, then oven finished and topped with a lemon-caper cream sauce

27.95

### SCALLOP AND SHRIMP SKEWERS

Two skewers of jumbo scallops and cocktail shrimp cooked in white wine, garlic and butter

22.95

### STUFFED CHICKEN ROULADES (MAX. 100 GUESTS)

All topped with a white wine cream sauce

1. Ham & Provolone Cheese
2. Boursin cheese, then wrapped in bacon
3. Spinach, sun dried tomatoes, & mozzarella cheese