

Captain's Gala

DINNER



Specialty Cocktails

RED CARPET

Bourbon, Lime Juice,
and Cranberry Juice

TUXEDO

Sparkling Wine, Ketel One
Vodka, and Chambord

STAR-NIGHT

Passion and Pineapple Fruit
Juice, Strawberry Puree,
and Club Soda
[Non-Alcoholic]

Appetizers

🍷 AGED PROSCIUTTO

served with Sun-dried Tomatoes, shaved
Parmesan, and roasted Garlic

ASIAN PEAR, SWEET CORN, AND JICAMA SLAW

with Avocado Purée and Lime Vinaigrette
garnished with Mint Leaves

🦪 OYSTERS ROCKEFELLER ON THE HALF SHELL

stuffed with Spinach, Onions, and Butter
topped with Bacon

GARLIC AND HERB SAUTÉED SHRIMP

with a zesty Lemon-Aioli on Spaghetti Vegetables

Soups & Salads

🦪 WILD FOREST MUSHROOM SOUP

swirled with White Truffle Oil

MINESTRONE

Our hearty Vegetable Broth loaded with
an array of Vegetables

GARDEN FRESH SALAD

with Tomato Chips and Balsamic Dressing

CALIFORNIAN MIXED SALAD LEAVES

served with toasted Pine Nuts and Orange Segments

Bread Selection

SOUR DOUGH BREAD

Roasted Red Pepper Dip

Main Course

OVEN-BAKED LOBSTER TAIL

served in shell with Lemon Butter, Bean Casserole, and Saffron Rice

Elegant Chardonnay, rich with tremendous purity and intensity

GINGER AND TERIYAKI CRUSTED YELLOW FIN TUNA

with Bok Choy, Soybeans, Ginger-Sesame scented Rice Noodles, and a Ponzu Glaze

A vibrant Sauvignon Blanc, rich, medium-bodied with flavors of herbal teas

FETTUCCINE WITH PARMESAN CRUSTED CHICKEN

Chicken encrusted in Parmesan Cheese with Sweet Peppers

and Mushrooms in a Cheddar Cheese Sauce

Pinot Grigio with a note of orange peel, citrus oil, and almond

OVEN-ROASTED PORK TENDERLOIN

over creamy Cheese Polenta with sautéed Wild Mushrooms and Merlot Reduction

The superb richness, full-body, and ripeness of Merlot flavors this dish

PAN-SEARED VENISON MEDALLIONS

with marinated Red Cabbage, Potato Croquettes, and

a Port Wine and Juniper Reduction

Pinot Noir reveals a nose of red fruits and spices.

Medium, fresh, powerful waves of blackberry

Vegetarian

ASIAN PEAR, SWEET CORN, AND JICAMA SALAD

*with Avocado Purée and Lime Vinaigrette
garnished with Mint leaves*

GARDEN FRESH SALAD

with Tomato Chips and Balsamic Dressing

WILD FOREST MUSHROOM SOUP

swirled with White Truffle Oil

GREEN PEA AND FAVA BEAN RISOTTO

drizzled with Pesto Sauce and toasted Pine Nuts

FARRO STEW

*with Garlic Roasted Green Beans, Shallots,
Hazelnuts, and shredded Red Radishes*

Lighter Note Offerings

SEAFOOD SALAD

*Pan-seared Scallops, Lobster Medallions, and
Baby Shrimp with Leeks, Fennel, Dill,*

*Romaine Lettuce, and a creamy
Cheese Dressing*

GRILLED GRAIN-FED SIRLOIN STEAK


SLOW ROASTED CHICKEN BREAST

OVEN BAKED FILLET OF SALMON

*The above three entrées are served with
Garden Vegetables and your choice of
Steamed White Rice or Baked Potato*

Our Guests' Favorites

Vegetarian/Lighter Note Offerings

 Consuming raw or undercooked food of animal origin may increase your risk of food borne illness.
Eating raw, raw marinated, or partially cooked protein such as meats,
fish, eggs etc. increase the risk of food borne illness.