

Dinner Party Menu

Your Personalized Menu Heading & Date

Appetizers

(served family style)

Three Cheese Seafood Bake

Thai Calamari

Caprese Flatbread

Salad Selection

The BlueStone mixed greens, warm brown sugar bacon, toasted pecans, tomatoes, mustard-honey vinaigrette

Traditional Caesar chopped romaine, shaved parmesan, sourdough croutons

Entree Selection

Jumbo Lump Crab Cakes two five ounce cakes broiled to a light brown, house seasonings, served with roasted potatoes and fresh vegetable

Tenderloin Filet premium beef cooked to preference, served with béarnaise, buttermilk chive mashed potatoes and fresh vegetable

Firecracker Salmon brushed with a spicy teriyaki/balsamic glaze, served with roasted potatoes and fresh vegetable

Seasonal Chicken Dish created by the chef using the season's freshest ingredients

Dessert Selection

Hot Blondie

Crème Brûlée

Seasonal Dessert

4 courses - \$49 per person - unlimited soda, iced tea, coffee

~does not include tax or gratuity~

This menu is not subject to any alterations or modifications

Cash and all major credit cards are accepted