



Entrée List

Salmon En Croute - Center cut fillets of cold water salmon wrapped in flaky layers of phyllo

Sea Cliff Combination - Grilled tenderloin filet with demi-glaze and jumbo shrimp baked with a butter herb dressing

Chicken Marsala - All white breast served in a reduction of marsala wine, butter, and finely minced garlic

B&B Chicken - Semi-boneless breast marinated and finished with Benedictine brandy, dry white wine and fresh herbs

Roast Duckling - Farm raised semi-boneless duckling, roasted and served with a tart cherry sauce

Almond Pork Tenderloin - Extra lean encrusted with slivered almonds, served with a light natural sauce flavored with honey and lemon zest

Grilled Tenderloin Fillet - Served with demi-glaze

Roasted Rack of Lamb - Young and tender lamb encrusted with a special blend of herbs and spices served with a roasted garlic sauce

Stuffed Fillet of Sole - Dover sole fillets stuffed with a crab and scallop dressing topped with lemon butter sauce

Stuffed Jumbo Shrimp - Gulf shrimp stuffed with our own seafood herb dressing served with lemon and butter

Shrimp and Scallop - Grilled jumbo shrimp and extra large scallops grilled and served with a red pepper sauce

Chicken Florentine - Boneless chicken breast served over a bed of baby spinach and topped with a lemon butter sauce

Prime Rib of Beef Au Jus - Our finest cut of prime rib, seasoned with herbs and spices, slow roasted to maintain the flavor