

FROM THE KITCHEN OF:

# *the* REDMOOR

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## OSCAR DINNER

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*Please choose one salad, two entree options, and two sides for \$40/person*

### Soups and Salads

Fresh Mozzarella Salad

Caesar Salad\*

Seasonal Fruit Salad\*

House Salad\*

Greek Salad\*

Chef's Seasonal Salad\*

Crab Salad

\* descriptions in buffet menus

### Entrees (choose 2 options)

**Pan-seared Salmon** : with lobster sauce

**Halibut** : with lemon ginger sauce

**Red Snapper** : pan-seared with soya cream sauce

**Filet Mignon** : with compound herb butter

**New York Strip** : with red wine sauce

**Roasted Pork Loin** : in port wine sauce

**Coq Au Vin** : braised chicken leg, thigh, and breast with carrots, onions, celery, smoked bacon, and red wine sauce

**Duck Breast** : pan-seared with plum sauce

**Scallops** : pan-seared

**Chipotle Shrimp** : marinated and grilled

**Any two entrée combinations available as a duet in smaller portions for an additional \$5/person**

Vegetarian Options available upon request.

### Sides

Roasted Potatoes

Seasonal Vegetables

Au gratin Potatoes

Green Bean Almandine

Fettuccine with Herb and Olive Oil

Garlic and Horseradish Mashed Potatoes

Wild Rice with orzo

Grilled Asparagus

Mixed Sautéed Mushrooms

Dessert Menu available upon request

Chef attended stations will incur a fee of \$75

20% service charge and 6.5% tax added to total

All prices subject to change.



THE EVENT HOUSE