

All dinner selections are accompanied by your choice of salad, vegetable and starch of the day, a dessert selection as well as water and tea service. Prices below are per person. On-site Chef fees apply.

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