



Scott
Conference
Center

Served Dinner

Entrée

Beef Tenderloin

Black Angus tenderloin medallions, prepared medium, drizzled with a port wine demi-glace

\$34

Filet of Salmon

Pan-seared Atlantic salmon served Oscar style

\$27

Baked Mahi Mahi

Baked Mahi Mahi with a fresh pineapple salsa

\$27

Pork Tenderloin

Roasted pork tenderloin sliced and topped with a brandy Dijon cream sauce

\$22

Apricot Chicken

Pan-seared chicken breast covered with our exclusive apricot sauce

\$22

Chicken Marsala

Seared chicken breast served with a mushroom marsala sauce

\$22

Chicken Florentine

Parmesan crusted chicken breast topped with prosciutto and a spinach asiago cream sauce

\$22

Chicken Piccata

Pan-seared chicken breast in a lemon caper sauce

\$22

Add beef tenderloin medallions to any entrée

\$12

(Side Selections on Next Page)

Chef's Choice vegetarian options available upon request.

All Prices Subject to Change

Please add 20% Gratuity and 7% Sales Tax to Total



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Sides

All entrées are accompanied by a choice of one (1) of each of the following

Starch Selections:

Garden Wild Rice
Garlic Smashed Potatoes
Roasted Red Potatoes
Twice-Baked Potatoes
Duchess Potatoes

Vegetable Selections:

Green Beans
Glazed Carrots
Steamed Broccoli Florets
Sautéed Mixed Vegetables
Asparagus Spears

Salad Selections:

Tossed Garden Greens
Caesar Salad
Cranberry Feta Spring Salad
Apple Walnut Bleu Cheese Spring Salad

Included with every selection:

Fresh Baked Rolls
Coffee and Tea

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