

Plated Dinner Menu

(Only for the Old Henry's Room, the Apprentice Room, and the Waterside Deck)

Salads

Please Choose One:

Mixed Green Garden Salad ~ Traditional Caesar Salad

Entrees

Please choose up to Two Selections:

Macadamia Nut Crusted Mahi-Mahi

Accented with a pineapple rum butter, accompanied by a risotto spring roll and chefs vegetable

Stuffed Chicken

With Broccoli, Red Pepper and Parmesan Cheese served with a tomato basil cream sauce

Flounder Mediterranean

Broiled topped with marinated artichoke hearts, Kalamata olives, feta cheese and lump crab meat

Mediterranean Yellowfin Tuna

Topped with a fruit, Tomato-Cilantro Sauce

Grilled Salmon

A citrus peel and juices marinade, grilled to perfection

Citrus Marinated Pork Chop

Brushed with Lemon Garlic and Caper Glaze

Oscar of Filet Mignon

A classical preparation with lump crabmeat, fresh asparagus and Béarnaise sauce

Stuffed Flounder

Fresh Flounder stuffed with crabmeat, baked and topped with a Lemon Buerre Blanc

Oven Roasted Prime Rib

Cooked slowly to ensure tenderness and served with a fresh au jus

Vegetable Pasta Primavera

Sautéed vegetables and penne pasta served with a tomato cream sauce

Crab Cake

Broiled or fried lump crabmeat with a simple presentation of fresh onion & old bay seasoning. Served with a remoulade sauce

Tenderloin & Crab Stuffed Shrimp

Roasted beef tenderloin served with shrimp stuffed with fresh crab meat

(All Entrée selections include a Chef's potato, seasonal vegetable, and dessert as well as dinner rolls, butter, coffee, tea, and iced tea)

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*All prices are subject to a 20% service charge and applicable sales taxes.
Menus and menu pricing are subject to change.*

Lesner Inn
CATERING CLUB

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Petite Filet with Crab Cake or Grilled Shrimp

*Petite Filet Mignon served with
a fresh lump crab cake*

Lesner Club Sampler

*Broiled crab cake, scallops, shrimp
and flounder*

Ginger Crusted Jumbo Sea Scallops

*With stir fried chili coconut jasmine rice,
baby bok-choy, oven roasted shitakes mushroom
with vinegar carrot reduction*

Tuna Oscar

*Fresh local yellowfin tuna topped with
backfin crab meat, Asparagus spears and
hollandaise*

Thai Peanut Shrimp

*Coconut lime marinated Shrimp grilled and topped
with Thai peanut sauce over coco rice*

Filet and Shrimp Scampi

*Shrimp, capers, garlic and angel hair
pasta tossed in a light white
wine and butter sauce*

(All Entrée selections include a Chef's potato, seasonal vegetable, and dessert as well as dinner rolls, butter, coffee, tea, and iced tea)

Desserts

Please Select One:

*New York Vanilla Divine Cheesecake ~ Carrot Cake ~ Chocolate Beyond Reason Apple
Pie ~ Banana Foster Cheesecake ~ German Chocolate
Key Lime Pie ~ Cake Brownie ~ Lemon Mist Cake*

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