

# PLATED DINNER

## DINNER ENTRÉES

All Entrées Include Mixed Greens with Champagne Vinaigrette Dressing,  
Rolls and Butter, Fresh Seasonal Vegetables  
Coffee, Tea, and Dessert  
(Choice of Two Entrées, the Higher Price Prevails for all Meals)

THE DELTA KING PROUDLY SERVES USDA CHOICE BEEF  
ALL BEEF COOKED MEDIUM UNLESS OTHERWISE REQUESTED

### WILD MUSHROOM RISOTTO \$28\*

Mushroom Risotto Prepared with a Porcini Wild  
Mushroom Broth, Fried Shallots and Fresh  
Local Arugula

### BROILED SALMON \$35

Fresh Salmon Served with Whole Grain Mustard,  
Beurre Blanc and Jasmine Rice Pilaf

### GRILLED CHICKEN BREAST \$33

Tender Chicken Breast Grilled in a Light Mushroom  
Sherry Sauce and Jasmine Rice Pilaf

### GRILLED PORK CHOP \$37

Cider Brined with a Chipotle  
Maple Glaze and Mashed Potatoes

### SAUTÉED PRAWNS PROVENCALE \$35

Five Prawns Sautéed in White Wine, Tomato and Basil,  
Served with Jasmine Rice Pilaf

### ROASTED HALF CHICKEN \$36

Zatar Rub Marinade, Couscous  
with a Lemon Vinaigrette Sauce

### NEW YORK STEAK \$39

Charbroiled New York Steak with a Roasted  
Shallot Demi-Glace and Roasted Potatoes

### STRIPED SEA BASS \$41

Lemon Caper Butter Sauce and  
Jasmine Rice Pilaf

### BRAISED SHORT RIBS \$38

Served with Mashed Potatoes, Au Jus  
and Gremolata

### FILET MIGNON \$46

7 oz. Filet served with an Au Poivre Demi-Glace  
and Garlic Mashed Potatoes

### SURF & TURF \$49

6 oz. Petit Filet with Béarnaise Sauce, Three  
Grilled Prawns and Jasmine Rice Pilaf

## DINNER DESSERTS

(Please Select one of the Following Items)

Chocolate Mousse Cake

Strawberry Shortcake

Caramel Cheesecake

Tiramisu

\*GLUTEN FREE

22% SERVICE CHARGE AND SALES TAX TO BE ADDED