



## Riverbank Dinner Menu

Four courses | For 15 guests or more

### Choice Appetizer | Please choose 2

- **Crab Cakes** served with garlic and roasted red pepper
- **Horseradish Stuffed Shrimp** with a honey mustard sauce
- **Crispy Duck Confit** with port wine and dried cherry purée
- **Savory Mediterranean Baklava** with Tahini dressing
- **Warm Stilton Bleu Cheese Tart** with raspberry coulis

### Choice of Soup or Salad | Please choose 1

- **Mixed Baby Field Greens**  
with raspberry vinaigrette, goat cheese and toasted almonds
- **Classic Caesar Salad**
- **Iceberg Wedge**  
with gorgonzola dressing and cherry tomatoes
- **Seasonal Soup**  
Made with fresh seasonal ingredients from Chef's repertoire

### Choice of Entrées | Please choose 4

- **Charleston Meeting Street Crab, Our Signature Dish!**  
Classic crabmeat au gratin with triple cream, sherry, and sharp cheddar cheese
- **Grilled New York Strip Steak**  
With Stags' Leap Merlot demi-glace and maitre'd hotel butter; served with mashed Yukon gold potatoes and seasonal vegetables
- **Grilled Filet Mignon**  
With wild mushroom demi-glace; served with mashed Yukon gold potatoes and seasonal vegetables
- **Roasted Whole Chicken Breast**  
Served with mashed Yukon gold potatoes and seasonal vegetables
- **Sautéed Chicken Breast with Jumbo Shrimp**  
In a roasted tomato cream sauce with spinach and fresh fettuccini
- **Pecan Crusted Rack of Lamb**  
With a creamed shallot demi-glace; served with potato pave and sautéed spinach
- **Sesame Seared Tuna**  
With wild mushrooms, sobe noodles and wasabi beurre blanc
- **Miso Glazed Halibut**  
With sautéed edamame, sweet peppers and mushrooms in an Asian vinaigrette
- **Sautéed Salmon in Red Thai Curry Sauce**  
With jumbo lump crab and basil chiffonade, served with jasmine rice

- **Ancho Chili Glazed Pork Chop**  
Served with a sweet potato purée and roasted pineapple salsa
- **Spinach and Ricotta Cheese Stuffed Ravioli**  
With a fresh tomato purée and Locatelli cheese
- **Grilled Vegetarian Plate**  
Marinated and grilled vegetables; served with hummus and cucumber raita

### Dessert Options | Please choose 1

- **Miniature Seasonal Dessert Assortment** - (served family style on the tables)  
-Mini cream puff, key lime tart, mousse cup, chocolate ganache brownie, lemon meringue tart, chocolate covered strawberries, cannoli
- **Plated Dessert Choices | Please choose 2**
  - Striped Bass Signature Mousse Cake**  
Vanilla bean cake layered with sea salt caramel mousse, vanilla bean mousse and caramel ganache
  - Layered Creamy Cheesecake with Seasonal Mousse**  
Rich creamy cheesecake layered with seasonal mousse and glazed with seasonal fruit purée
  - Dulce Chocolate Tart**  
Chocolate tart layered with dulce caramel, pretzels and chocolate ganache
  - Crème Brûlée** (Gluten Free)  
Creamy crème brûlée served with sliced strawberry and gluten free honey biscotti
  - House-Made Gelato or Sorbet** (Gluten Free) Pick one of each
  - Choice of:** chocolate gelato, vanilla gelato, cinnamon gelato or sea salt caramel gelato
  - Choice of:** raspberry sorbet, mango sorbet or coconut sorbet
- **Event Cakes** (wedding, birthday, shower etc...)  
-Available from **The Lucky Cupcake Company- (267) 544-5912**  
(certain restrictions may apply, please contact Joanne Jarin (owner) directly and you will have a tasting and work with her to design your event cake.)

Coffee and tea service included