



Royal DINING
DINNER

Starters


CHICKEN NOODLE SOUP 
Chicken broth, seasonal vegetables,
elbow pasta

CRAB CAKE
Pickled mango and carrot slaw, sambal aioli


SALMON GRAVLAX* 
Blueberry-dill cured, crème fraîche

BAKED FRENCH ONION SOUP
Gruyère cheese, herb croûton

CAESAR SALAD
Hearts of Romaine, Focaccia croûtons,
Parmesan cheese

SHRIMP COCKTAIL 
Horseradish cocktail sauce, Marie-Rose sauce

ESCARGOTS À LA BOURGUIGNONNE
Garlic parsley butter

SEASONAL FRUIT MEDLEY 
Hand cut fruit selection


Main Courses

SHRIMP RAVIOLI
Sautéed spinach, lobster sauce


CRISPY CHICKEN KIEV
Broccolini, carrots, garlic herb butter sauce

GRILLED PORK CHOP
Apple compote, roasted vegetables,
mustard gravy

BRAISED BEEF DUO*
Prime rib and beef shoulder, creamy grits,
red wine sauce

ARTICHOKE CRÊPES 
Fontina, gruyère and mascarpone cheese gratin


FISH OF THE DAY*
Chef's vegetable choice


ROASTED CHICKEN BREAST 
Thyme jus

NEW YORK STRIP LOIN*
Herb butter or green peppercorn sauce

Desserts

IVORY CHOCOLATE MOUSSE
Silky, white chocolate mousse,
macerated berries

NO SUGAR ADDED
APPLE COFFEE CRUMBLE 
Vanilla ice cream


CRÈME BRÛLÉE 
Vanilla custard, caramelized sugar

APPLE PIE À LA MODE
Vanilla ice cream


ROYAL CHEESECAKE
Strawberry


ROYAL CHOCOLATE CAKE
Chocolate fudge


ARTISAN CHEESE PLATE
Fig and date compote, dried fruit bread

ICE CREAM 
Vanilla, strawberry, chocolate
No sugar added ice cream is available upon request

Premium Selections Served with seasonal vegetables, and your choice of baked potato, mashed potatoes, or rice. An 18% gratuity will be added to your check.

WHOLE MAINE LOBSTER 
Broiled, grilled, or steamed lobster,
with drawn butter or fresh garlic
herb butter \$29.95

CHOPS GRILLE FILET MIGNON* 
Roasted beef tenderloin with
selection of sauce \$16.95

SURF AND TURF* 
Maine lobster tail,
roasted filet mignon
with selection of sauce \$34.95