



# The Sea Grill

## Dinner

### BANQUETS

## Entrées

PRIME RIB - SLOW ROASTED SERVED WITH AU JUS AND CREAMY HORSERADISH	\$44.95
SEASONAL FISH - CHEF'S CHOICE	MKT PRICE
SCAMPI - JUMBO PRAWNS SAUTÉED IN GARLIC BUTTER WITH MUSHROOMS, SCALLIONS, SHERRY	\$38.95
BEER BATTERED PRAWNS - JUMBO, TENDER PRAWNS, DEEP FRIED	\$37.95
FISH AND CHIPS - BEER BATTERED LOCAL ROCK COD, FRESH CUT FRENCH FRIES	\$28.95
SEA GRILL FETTUCCHINE - BAY SHRIMP, MUSHROOMS, SCALLIONS IN A RICH PARMESAN CREAM SAUCE	\$31.95
STUFFED CHICKEN BREAST - SPINACH, RICOTTA AND JACK CHEESE, TOPPED WITH CHICKEN VELOUTÉ	\$31.95

ENTRÉES DO INCLUDE A FIRST COURSE DINNER SALAD,  
 FRESH, LOCAL BRIO BREAD, AND SAUTÉED SEASONAL VEGETABLES.  
 PRIME RIB IS SERVED WITH A STUFFED BAKED POTATO,  
 AND, WITH THE EXCEPTION OF FETTUCCHINE AND FISH AND CHIPS,  
 ALL OTHER ENTRÉES ARE SERVED WITH CHEF'S DAILY SPECIAL BASMATI RICE  
 SALAD DRESSING CHOICES: HOUSE MADE RANCH, BLEU CHEESE, THOUSAND ISLAND OR VINAIGRETTE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

 NOT ALL INGREDIENTS ARE STATED ON MENU. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER. 

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

20% GRATUITY WILL BE ADDED TO YOUR CHECK. WE PREFER ONE CHECK PER PARTY, MAXIMUM TWO CHECKS PER GROUP.