

~ Dinner Entrees ~

<i>Milano Chicken Breast</i>	29
<i>Chicken Breast Topped with Sliced Marinated Portobello Mushrooms and Mozzarella Cheese with Roma Tomato and Basil Risotto, Balsamic Glace and Basil Oil</i>	
<i>Chicken Roulade</i>	27
<i>Chicken Breast Stuffed with Spinach, Goat Cheese, Roasted Red and Yellow Peppers and Toasted Pine Nuts with Olive Oil Crushed Red Potatoes and Sweet Balsamic</i>	
<i>"A Southern Chicken"</i>	28
<i>Thyme roasted Airline Chicken Breast with Peach and Vidalia Onion Salsa, Mashed Purple Peruvian Potato with Chives and Fire Roasted corn</i>	
<i>Caribbean Jerk Chicken</i>	28
<i>Jerked Airline Chicken Breast, with Black Beans, Tomato Rice and Smashed Yams, with Papaya and Mango Salsa</i>	
<i>Korean Sweet Soy Glazed Atlantic Salmon</i>	34
<i>With Stir-fried Baby Bok Choy, Fried Jasmine Rice Cakes, Tempura Fried Scallions and Sweet Chili Sauce</i>	
<i>Herb & Panko Crusted Red Grouper</i>	35
<i>Japanese Bread Crumb and Herb Crusted Gulf Red Grouper with Parsley Infused Yukon Gold Mashed Potatoes, Marinated and Grilled Asparagus, and Port Butter Sauce</i>	
<i>Ginger Scented Steamed Sea Bass</i>	42
<i>Japanese Emperors Rice, Hot and Sour Cabbage and Sesame Oil Vinaigrette</i>	
<i>Roast Pork Loin "Filet"</i>	33
<i>Center Cut Pork Filet over Bourbon Scented Sweet Potato, Melted Bitter Greens, Grilled Red Onion and Homemade Barbecue Sauce</i>	
<i>Bone-in Veal Chop</i>	42
<i>Marinated Grilled Provini Veal Chop with Gorgonzola Infused Polenta Cake, Cherry Tomato "Salad" and Sweet Onion, Olive-and Caper Relish</i>	
<i>Beef Tenderloin Napoleon</i>	40
<i>Tournedos of Beef Tenderloin Layered with 12 Hour Portabella Mushrooms, Port Infused Mashed Potatoes, Haricot Vert, Baby Carrot, Fried Leeks and a Port Demi-glace</i>	
<i>Steak & Potatoes</i>	40
<i>Grilled Beef Tenderloin or Ribeye over Ethereal Idaho Potato Puree with Burgundy Veal Glace and Roasted Red Onion Confetti</i>	
<i>Beef Tenderloin</i>	42
<i>Tenderloin of Beef with Maytag Blue Cheese, Apple and Bacon Crust Served with Merlot Glaze and Mashed Peruvian Potatoes with Horseradish</i>	

Combination Entrees & Personalized Chef's Menu upon Request

*Please Select a Salad and Dessert with your Entrée. *All entrees served with Rolls, Butter, Iced Tea,
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas.
Please apply All Applicable Tax and Service Charges

~ Dinner Salads ~

Gwinnett Center Salad

*Mixed Field Greens, Red and Yellow Tomatoes, Carrots, and Cucumbers
with Herb Crusted Goat Cheese and Candied Walnuts*

Steakhouse Salad

*Wedge of Iceberg Lettuce, Chopped Tomatoes, Maytag Bleu Cheese
(with or without Crisp Bacon Bites)*

Caesar's Salad

*Knife and Fork of Romaine Lettuce Filets with Crispy Parmesan Tuile, Herb
Croutons and Classic Caesar Dressing * Addition of White Anchovies - 1 per Guest*

** Signature Caesar – Choose (1) Jumbo Lump Crabmeat, Grilled Prawn
and Lobster Chunks (additional 4 per Guest)*

Chopped Caesar

*Traditional Chopped Romaine Lettuce, Shredded Parmesan
and Herbed Croutons*

Asian Salad

*Mixed Field Greens, Julienne of Carrot, Radish and Scallion, Cubed, Firm Tofu,
Mandarin Orange Segments and Fried Asian Noodles in a
Ginger Sesame Vinaigrette*

Choice of 2 Dressings

*Balsamic Vinaigrette, Vidalia Onion Vinaigrette, Creamy Ranch, Raspberry Vinaigrette
Caesar, French or Blue Cheese*

~ Dinner Desserts ~

Classic Apple Pie

Mountains of Crisp Organic Apples with Crunchy Granola Crumb Topping and Caramel Sauce

Raspberry White Chocolate Cheese Cake Brulee

*Silky Smooth Light White Chocolate Cheesecake with Vibrant Red Raspberry Swirl and
Raspberry Coulis*

Lemon Chiffon Mousse

Light and Luscious Lemon Mousse with Yellow Sponge Cake and Strawberry Sauce

Turtle Cheesecake

Turtle Cheesecake with Caramel Fudge Chocolate and Pecans

Tiramisu Torte

An Italian Classic - Layers of Chocolate Mousse, Espresso Coffee and Sponge Cake