

# *For that next special occasion plan on DINNER with a FLAIR for a Saturday Evening!*

All "Dinner with a Flair!" entrée selections include our Chef's choice of appetizer, soup, salad, intermezzo and flaming dessert.

Wine selection will also be chosen to complement your entrees.

Other selections from our wine list may be substituted for an additional charge subject to availability.



## **Chateaubriand - Service for Two or More**

The heart of the tenderloin. Slow roasted to perfection and expertly flamed with brandy and carved tableside. Served with fresh vegetable bouquetiere and a classic Béarnaise sauce.

## **Steak Au Poivre**

Our finest New York Strip flame-seared and encrusted with freshly cracked peppercorns. Finished with a shallot Cognac cream reduction.

## **Steak Diane - Service for Two or More**

Black Angus filet brushed with Dijon mustard, sautéed with mushrooms and scallions with a wine demi-glace and flamed with brandy.

## **Rack of Lamb Dijon - Service for Two or More**

Tender lamb rack brushed with Dijon mustard, coated with garlic, fresh herbs and bread crumbs. Slow roasted to perfection and served with a mint demi-glace.

## **Roast Duckling À la Orange**

Long Island duck breast seasoned with fresh oranges and herbs. Oven roasted to perfection and flambéd with Grand Marnier.

## **Roasted Chicken Peach Melba**

Succulent herb roasted half chicken sautéed together with fresh peaches, butter and rich raspberry puree, then flamed with peach brandy.

## **Veal Medallions À la Oscar**

Tender milk-fed veal lightly seasoned and sautéed in rich creamery butter. Topped with tender asparagus and lump crab, then drizzled with a tangy citrus Hollandaise.

## **Escalopes of Veal Romanoff**

Veal scaloppini sautéed with mushrooms, baby shrimp and shallots. Finished with a seasoned herb cream and Cognac reduction.

## **Scallops Daumont**

Jumbo sea scallops sautéed with mushroom caps, mirepoix, tomato, white wine and Cognac. Finished with shrimp compound butter.



"Dinner with a Flair!" on Saturday nights at Royal Palm Yacht Club is gourmet dining at its finest!

With up to six people at a table, every two members dining need to order the same entree.

Tables of eight must be restricted to no more than three entrée choices.

In addition, some entrée items must be ordered for a minimum of two people, such as the Chateaubriand.

Times are limited and total members dining are also limited on any given Saturday.

Advance reservations must be made the Tuesday before the Saturday evening requested.

Cost per person is \$60.00, plus tax and gratuity. Any questions? Contact Jason or Kemorr.