

The Iron Gate

Private Dining Dinner Menu 2

-Appetizers -

Tortellini Alfredo or Prawns Bordelaise
Crab Cakes or Seared Scallops with Champagne Vinegar Sauce

- Salad -

Caesar Salad
Lison Iron Gate Salad
Asparagas, Hearts of Palm, Endive & Shrimp With Vinigerett Dressing

- Lamb -

Rack of New Zealand Lamb
Flamed Broiled & Topped with Fresh Mint Sauces

- Seafood -

Fresh Filet of Salmon
Sauteed With White Wine, Lemon, Butter & Capers.

- Veal -

Veal Moutard
Sauteed With Marsala Wine & Dijon Mustard & Mushrooms.

- Beef -

Medallions De Beef
With Brandy and Bernaise Sauces

- Dessert -

Tiramisu
Chocolate Mousse Torte
Seasonal Berries with Grand Marnier Sauce

\$100.00 Per Person

The Menu is Designed For Groups of 25 or More.

Plus Sales Tax and Gratuity

A deposit of \$35.00 Per Person is required to reserve the room.

Chef will honor specials requests ~ when possible