

DINNER



MIXED GRILL

ALL ENTREES ARE SERVED
WITH THE CHEF'S CHOICE OF STARCH AND CHEF'S CHOICE OF VEGETABLE.

DUET OF FILET MIGNON AND KING SALMON
CERTIFIED BLACK ANGUS SIX OUNCE
CENTER CUT BUCKHEAD FILET MIGNON
WITH CABERNET THREE PEPPERCORN SAUCE
PAIRED WITH ROASTED KING SALMON
WITH AN ORANGE CREAM REDUCTION

DUET OF FILET MIGNON AND PAN SEARED SCALLOPS
CERTIFIED BLACK ANGUS SIX OUNCE
CENTER CUT BUCKHEAD FILET MIGNON
WITH CABERNET THREE PEPPERCORN SAUCE
PAIRED WITH DIVER SEA SCALLOPS
WITH A SWEET BUTTER AND WHITE WINE SPLASH

DUET OF FILET MIGNON AND GRILLED CHICKEN
CERTIFIED BLACK ANGUS SIX OUNCE
CENTER CUT BUCKHEAD FILET MIGNON
WITH CABERNET THREE PEPPERCORN SAUCE
PAIRED WITH GRILLED CHICKEN BREAST WITH HONEY THYME CREAM

DUET OF FILET MIGNON AND SEA BASS
CERTIFIED BLACK ANGUS SIX OUNCE
CENTER CUT BUCKHEAD FILET MIGNON
WITH CABERNET THREE PEPPERCORN SAUCE
PAIRED WITH SAUTÉED SEA BASS WITH A CITRUS VINAIGRETTE

DUET OF FILET MIGNON AND SHRIMP BROCHETTE
CERTIFIED BLACK ANGUS SIX OUNCE
CENTER CUT BUCKHEAD FILET MIGNON
WITH CABERNET THREE PEPPERCORN SAUCE
PAIRED WITH A GULF SHRIMP BROCHETTE, MARINATED & GRILLED

\$40 PER ENTRÉE