



STARTER



GRAYLYN SIGNATURE SALAD



ENTRÉES

GRILLED BEEF FILET MIGNON
IN A BERNAISE SAUCE

Six Ounce Tenderloin Steak Seasoned with Salt and Pepper
SERVED WITH ROASTED SHALLOT WHIPPED POTATOES

PAN SEARED BLACKENED SALMON FILLET
IN A LEMON-HERB BUTTER

Fresh from the Atlantic Coast and Seared to Perfection
SERVED OVER BASMATI RICE

FLORENTINE RAVIOLI SUPREME IN A TOMATO CREAM SAUCE

Parsley Pasta filled with Onions, Spinach, Garlic and Spices
PLUS A SAVORY COMBO OF BLEU CHEESE, MILK RICOTTA,
MOZZARELLA CHEESE AND PARMESAN CHEESE

CHEF'S FEATURE



DESSERT

A SENSATIONAL CLOSE TO THE EVENING'S MENU

Should you have any dietary restrictions or food allergies, please inform your server.

GRAYLYN