

DUELING PIANOS

APPETIZER SELECTIONS

Lobster Bisque (<i>cup</i>)	4.72
Cheese and Fruit Platter	5.86
Shrimp Cocktail (<i>4 large shrimp</i>)	6.98

DINNER MENU

Plated Service---Cooked-To-Order

Spinet Salad

*Fresh Mixed Greens, Tomatoes, Cucumbers, Red Onions and Carrots
Finished with a Vinaigrette Dressing*

Orchestration Rolls

*Fresh-Baked Artisan Rolls
Served with Vermont Cabot Butter*

ENTREE SELECTIONS:

The Baby Grand Bistro Steak

*Tender Slices of Beef Tenderloin
Served with a Creamy Mushroom and Tarragon Sauce*

Underwater Symphony

*Skewered Shrimp with Garlic and Basil Butter
Served Over Fettuccine*

Flamenco Pork

Wrapped in Bacon and Served with Pineapple Salsa

Fettuccine Fantasia

Fresh Fettuccine Tossed in an Imported Parmesan Cheese Sauce

Minuet Mushroom

*Braised Portabella Mushroom
Layered with Balsamic Roasted Red Peppers, Zucchini, Onions and Squash
Served over Oven Baked Polenta*

ACCOMPANIMENTS

*Ludwig Von Green Beans
Tossed with Almonds*

*Chopin-ed Potatoes
Yukon Gold and Red Potatoes
Roasted with Fresh Herbs*

Dessert

Cheesecake with Fresh Berry Topping