

APPETIZERS

CROSTINI
Shitaki mushrooms, brie cheese, feta cheese

CALAMARI
Tomato aioli

BEEF CARPACCIO
Angus beef, roasted garlic, virgin olive oil

PROSCUITTO SHRIMP
Sundried tomatoes, primo sauce

BEEF SATAY
Flank steak, barbeque glaze

AHI TUNA
Starfruit, wasabi, pickled ginger

APPETIZERS ON A SPOON

DIVER SCALLOP BOURSIN CHEESE PUFFS
SMOKED SALMON MOUSSE
PORTABELLO CHIPOTLE GRATINE
MARYLAND CRAB CAKE
ROASTED RED PEPPER BRUSCHETTA

SALADS

CHAMPION'S CLASSIC CAESAR

BEEFSTEAK TOMATO/FRESH MOZZARELLA
Virgin Olive oil

ROMAINE WEDGE
Roquefort dressing

FRESH BEET SALAD
Sherry vinaigrette

STRAWBERRY & GOAT CHEESE SALAD
Spinach, roasted almonds

DINNER ENTREES

Dinners are served with assorted fresh breads and whipped butter.

BLACK ANGUS TENDERLOIN 8OZ
BelGioioso CreamyGorg

BLACK ANGUS RIBEYE 16OZ
Asparagus tempura, garlic puree' potatoes

VEAL CHOP
Madeira sauce, puree' sweet potatoes

LAMB CHOPS
Balsamic reduction, polenta



DESSERTS

CRÈME BRULÉE

Carmel & seasonal berries

SIERRA PECAN PIE

Roasted pecans, fresh whipped cream

GENOISE' DAVID

Yellow Sponge cake with Belgian chocolate

CHAMPION'S TRIO

A touch of all of the above