

## **SERVED DINNERS**

\*\*Depicts New Items on MBP's Menus

### **First Course (Optional)**

Our Signature Soups:

**Lobster Bisque Soup - \$5.95 per person**

**Shrimp Bisque Soup - \$4.95 per person**

**Wild Mushroom and Sherry Soup - \$3.50 per person**

**Jumbo Shrimp Cocktail - \$9.50 per person**

with Spicy Cocktail Sauce

**Lobster and Shrimp Martini - \$9.95 per person**

Layers of succulent Lobster and Shrimp between Fresh Spinach, Horseradish Cream and Spicy Cocktail Sauce, served in a Martini glass

**\*\*Smoked Salmon Towers - \$6.95 per person**

Layers of Smoked Salmon rolled with Capriole Goat Cheese, Spices and Pumpernickel Bread

**\*\*Tappas Trio - \$7.95 per person**

Hot and Sour Soup Sip, Orange-scented Ahi Tuna on a Wonton Chip with Wasabi Cream and Pickled Ginger, Lemongrass Beef in a Lettuce Leaf with Sticky Cucumber and Peanut Sauce

### **Salad Selections**

**Caesar Salad**

Crisp Romaine with Shredded Parmesan Cheese and seasoned Croutons tossed with Creamy Caesar Dressing

**Grecian Mesclun Salad**

Gourmet Greens with Grape Tomatoes, Kalamata Olives, Artichoke Hearts and Pita Croutons in a Cucumber and Feta Vinaigrette

**\*\*Grilled Apple Salad**

with Toasted Walnuts and Sweet Cider Vinaigrette

**MBP's Boston Wedge**

Crisp Boston Lettuce Wedge with Creamy Roquefort Dressing, Diced Roma Tomatoes and Crumbled Applewood Smoked Bacon

**MBP's House Salad**

Mixed Greens with Cucumbers, Shredded Carrots, Roma Tomatoes, Bacon Bits, Croutons and our House Vinaigrette Dressing

**Mesclun Greens**

with Dried Cherries, Candied Pecans, Gorgonzola Crumbles and Balsamic Dressing

**\*\*Rocket Salad**

Rocket Arugula, Roasted Onions, Pine Nuts and Watercress with Paprika Dressing on the side

**Spinach Romaine and Radicchio Salad**

with Chopped Egg, Bacon, Craisins, Sunflower Seeds, and freshly grated Parmesan with Red Wine Vinaigrette Dressing

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Dinner Rolls and Butter, Coffee, Decaf and Iced Tea**

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### Chicken

**\*\*Apricot Chicken** – Lightly breaded and sautéed in a White Wine and Apricot Sauce, served with Roasted Garlic Mashed Potatoes and Julienne Fresh Vegetables - **\$20.95**

**Chicken Italiano** - Sautéed with an Herb Crust and topped with Basil Pesto, Tomatoes and Smoked Mozzarella, served with Herbed Farfalle and Fresh Green Beans with Pancetta - **\$20.95**

**Chicken Piccata** – Sautéed in White Wine, Olive Oil, Lemon, Capers and Parsley, served with Fragrant Basmati Rice and Julienne Fresh Vegetables - **\$20.95**

**Chicken Romano** - Parmesan-crust and topped with Fire-Roasted Red Pepper Sauce and Romano Cheese, served with Fontina and Chive Mashed Potatoes and Mediterranean Vegetable Medley - **\$20.95**

**Chicken Shiitake Florentine** - Lightly sautéed with a Spinach and Shiitake Mushroom garnish, in a Basil Chardonnay Cream Sauce, served with Vegetable Ratatouille and Sun-dried Tomato Mashed Potatoes - **\$20.95**

**\*\*Chicken Valencia** – With a marinated Orange-Sherry Stuffing of Minced Ham, Raisins, Green Onions and Parsley, served with Honey Roasted Redskin Potatoes and Broccoli with Garlic and Asiago - **\$20.95**

**Crimson and Tide Chicken** - With Mustard and Tarragon Cream Sauce, served with Three-Cheese Mashed Potatoes and Roasted Brussels Sprouts with Balsamic Vinegar and Pancetta – **\$20.95**

**\*\*Chipotle Orange Chicken** - With Cumin, Onions and Lime Juice, served with Long Grain Wild Rice and a Tomato, Carrot and Zucchini Slaw – **\$20.95**

**\*\*Fume Blanc Chicken** – Lightly dusted and sautéed in Fume Blanc, Fennel, Pine Nuts and White Onions, served with Herbed Cappellini Pasta and Roasted Garden Vegetables - **\$20.95**

**\*\*Gingered Pear Chicken** - Sautéed in a Ginger Soy Sauce, topped with Chopped Walnuts and garnished with sliced Pears; served with Honey Roasted Redskin Potatoes and Stir Fried Vegetables- **\$20.95**

**\*\*Grilled Chicken Purse** – Phyllo wrapped with Goat Cheese, Jalapeno Peppers and Cilantro served on a bed of Butternut Squash Coulis, served with Wheatberry Risotto and Fresh Garden Vegetable Sauté - **\$20.95**

**Grilled Chicken Portobello** - Dressed with a White Wine Sauce of Portobello Mushrooms, Sun-dried Tomatoes and Capers served with Roasted Garlic Mashed Potatoes and Honey Dilled Baby Carrots - **\$20.95**

**Mediterranean Chicken** - Simmered in a sauce of Tomatoes, Olives, Garlic and Herbs and topped with Feta Cheese Crumbles, served with Creamy Orzo and a Medley of Fresh Vegetables - **\$20.95**

**\*\*Roman-Style Chicken** - in a White Wine Sauce with Capers, Tomatoes, Prosciutto and Bell Peppers, served with Bowtie Pasta and Fresh Asparagus Spears - **\$20.95**

**\*\*Vietnamese Chicken** - with an Asian Glaze, served with Snow Peas and Red Pepper Strips with Steamed White Rice - **\$20.95**

**\*\*Walnut and Pear Stuffed Chicken** - with a Fig Port Sauce, served with Fontina and Chive Mashed Potatoes, Whole Baby Carrots and Haricot Verts - **\$20.95**

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### Beef

**\*\*Beef Tenderloin Medallions** – With Cracked Pepper, Shallots, Morel Mushrooms, Dry White Wine and Bourbon Cream Sauce, served with Golden Gruyere Potato Gratin with Porcini Mushrooms and Fresh Asparagus Spears with Lemon Zest - **\$28.95**

**\*\*Espagnole Filet of Beef** – 6 ounce Filet with Capers, a Fresh Sauté of Spinach and Roasted Tomatoes, served with Gorgonzola and Walnut Mashed Potatoes - **\$32.95**

**\*\*Filet Mignon** – 8 ounce Filet with Chocolate Balsamic Sauce and Bleu Cheese Crumbles, served with Asiago Potato Galettes and Zucchini and Asparagus Medley - **\$34.95**

**Filet of Beef Tenderloin Gorgonzola** - Pan-seared Filet with a Gorgonzola Sun-dried Tomato Stuffing, topped with a Roasted Garlic Demi-glace, served with Horseradish Mashed Potatoes and Julienne Vegetables - **\$35.95**

**New York Strip Steak** - Grilled 10-ounce Strip Steak with a crushed Garlic Sauce, served with a Butter and Parsley Whole Baby New and Balsamic-Browned Butter Asparagus- **\$32.95**

**\*\*Southern Braised Boneless Beef Short Ribs** - With a Vegetable Wine Glaze, served with Three Cheese Mashed Potatoes and Fresh Green Beans with a Sweet Onion Vinaigrette - **\$26.95**

**\*\*Steak and Prawns** - 6 ounce Filet with a Garlic Pepper Dijon Sauce garnished with Green Onions, served with Horseradish Mashed Potatoes and Fresh Asparagus Spears with Toasted Almonds and Red Pepper Strips - **\$38.95**

### Pork, Lamb and Duck

**\*\*Bleu Cheese, Bacon and Chive Stuffed Pork Chop** – Seasoned with Garlic and served with Mushroom Risotto Cakes and Broccoli with Asiago Cheese - **\$21.95**

**\*\*Italian-stuffed Pork Roulades** - With Pan Juices, served over Creamy Risotto with Whole Baby Carrots and Asparagus - **\$22.95**

**\*\*Orange Pekoe Duck Breasts** - With Orange, Honey and Tea Sauce, served with Oven-roasted Vegetables and Seared Potato Gnocchi with Roasted Garlic and Shallot Béchamel - **\$22.95**

**\*\*Pork Medallions** - On a bed of Napa Cabbage, Snow Peas and Red Peppers and accomplished with Wasabi Cream and Sriracha Sauce, served with Japanese Sticky Rice - **\$22.95**

**Prosciutto-stuffed Pork Loin with a Mushroom Glaze** - Tender Pork Loins stuffed with Prosciutto Strips, Breadcrumbs, Rosemary, and Thyme and glazed with a Mushroom, Garlic and White Wine Sauce, served with Oven-Roasted Vegetables with Fresh Herbs and decadent Apple Mashed Potatoes - **\$24.95**

**\*\*Roasted Lamb Shoulder** - In Au Jus, served with Horseradish Mashed Potatoes and Snow Peas - **\$22.95**

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### Seafood

**\*\*Baked Halibut Steaks** – With Zucchini, Onion, Tomatoes, Basil, Garlic and Feta Relish, served with Herbed Cappellini Pasta and Haricot Verts - **\$26.95**

**Grilled Tuna Steak with Herbed Aioli** - 8-ounce Tuna Steak marinated in Red Wine, Basil, Thyme and Tarragon, served with Steamed New Potatoes and Julienne Fresh Vegetables – **\$27.95**

**Lemon Dill Salmon** - With Sun-dried Tomato and Olive Bread Crumb Crust and Lemon Dill Sauce served with Horseradish Mashed Potatoes and Fresh Asparagus garnished with Toasted Almonds and Red Peppers - **\$25.95**

**\*\*Lobster and Scallop Medallions** - Broiled Cold Water Lobster and Deep Sea Scallops with Clarified Butter Sauce, served with Sesame Snow Peas, Red Pepper Strips and Jasmine Rice – **Market Price**

**\*\*Potato Crusted Black Bass** - With Umbrian Black Truffle Sauce and Wild Arugula, served with Boursin Creamed Spinach in a Red Pepper Shell - **\$24.95**

**Sake-Steamed Sea Bass with Ginger and Cilantro** - Accompanied with White Rice and Sugar-Snap Peas with Lemon Zest - **\$32.95**

**\*\*Soy-Lime Scallops with Leeks** - Soy and Lime Marinated Scallops with Leeks and Scallions grilled and drizzled with warm melted Butter, served with Risotto with Tomato, Corn and Basil and Fresh Asparagus Spears - **\$24.95**

**\*\*Sweet and Sour Glazed Salmon** – Seasoned Salmon Filets with a Spicy Sweet and Sour Sauce, served with a Saffron Rice Pilaf and Garden Vegetables - **\$24.95**

**\*\*Tilapia Piccata** – Tilapia Filet sautéed in White Wine, Olive Oil, Lemon, Capers and Parsley, served with Rice Pilaf and Fresh Asparagus Spears with Almond Slivers and Red Pepper Strips - **\$22.95**

**\*\*Turbans of Sole** - with a Wild Mushroom Mousse, served with Garden Confetti Mashed Potatoes and Julienne Fresh Vegetables - **\$24.95**

### Vegetarian

**Balsamic Portobello Steaks** - Portobello Mushrooms marinated in Olive Oil, Lemon Juices, Parsley and Garlic, grilled and accented with Bleu Cheese Crumbles, served with Bleu Cheese Mashed Potatoes and a Fresh Vegetable Medley - **\$18.95**

**MBP's Vegetarian En Croute** - Grilled Vegetables, Asiago Cheese and Couscous encased in Whole-Wheat pastry dough served on a bed of Sun-dried Tomato Cream with Asparagus Spears on the side - **\$19.95**

**Penne Mediterranean** - Penne Pasta tossed with Spinach, Diced Tomatoes, Black Olives, Garlic and Shallots in an Olive Oil Base, topped with Toasted Pine Nuts - **\$18.95**

**\*\*Three Vegetable Penne** – With Zucchini, Asparagus and Haricot Verts with a Tarragon-Basil Pesto and topped with Pine Nuts and Parmegiano Reggiano Cheese - **\$18.95**

**\*\*Wild Fire Vegetable Pasta** - Rigatoni Pasta with Broccoli, Red Onion, Black Olives, Tomatoes, Squash, Red Pepper Strips and Parmesan Cheese with a Wildfire Vinaigrette - **\$18.95**

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## **COMBINATION SERVED DINNERS**

### **Beef and Seafood**

#### **MBP'S Boston Wedge**

Crisp Lettuce Wedge with Applewood Smoked Bacon,  
Diced Roma Tomatoes with Maytag Bleu Cheese Dressing

**Filet Mignon with Peppercorn Garlic Butter  
And Panko-crusted Scallops with Fresh Edamame in a Carrot-soy Glaze**

#### **Smashed Redskin Potatoes**

Blended with Cream Cheese, Sour Cream and Cheddar Cheese

#### **Fresh Asparagus**

With Tarragon Lemon Sauce

#### **Warm Chocolate Lava Cake**

With Kahlúa Crème Fraiche

**\$34.95 per person**

### **Chicken and Beef**

#### **Lobster Bisque Soup Sip**

Presented in a Demitasse Cup and served with  
**Spinach, Orange and Beet Salad**  
with a Lemon Shallot Vinaigrette

#### **Southern Braised Boneless Beef Short Ribs**

with Vegetable Wine Glaze and  
**Indiana Chicken Breast**  
With a White Rosemary Sauce

#### **Golden Potato Gratin**

With Porcini Mushrooms and Gruyere

#### **Fresh Green Beans**

With Sweet Onion Vinaigrette

#### **Warm Dinner Rolls**

With Butter Rosettes

#### **Lemon Curd Charlotte**

Combination of Lemon Curd and Lemon Chiffon  
with Ladyfingers served a Mini Martini Glass

**\$27.95 per person**

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## **COMBINATION SERVED DINNERS**

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### **Beef, Seafood and Chicken**

#### **Lobster and Shrimp Martini**

Layers of Succulent Lobster and Shrimp between  
Fresh Spinach, Horseradish Cream and Cocktail Sauce  
served in a Martini glass

#### **Pear, Walnut and Maytag Blue Cheese Salad**

with sliced Pears, Toasted Walnuts, Arugula, Spinach,  
Red Oak, and Maytag Blue Cheese Crumbles with  
a Pear Vinaigrette Dressing

#### **Filet of Beef Tenderloin**

infused with Gorgonzola Sun-dried Tomato Stuffing  
and Topped with a Roasted Garlic Demi-glace  
and

#### **Chicken Picatta**

Sautéed with White Wine, Olive Oil, Lemon, Capers and Parsley

#### **Herbed Capellini**

with Shaved Reggino Parmesan

#### **Seasonal Ratatouille Vegetables**

#### **Individual Baked Cherry Bread Pudding**

With Almonds and Cherry Brandy

**\$ 38.95 per person**

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