

## PRIVATE DINING ROOM MENU SELECTIONS

### *FIRST COURSE*

*Please select up to three options. Included in entree price.*

#### HOUSE FIELD GREENS

Anjou pears and candied walnuts tossed in Dijon mustard vinaigrette.

#### CLASSIC CAESAR SALAD

A traditional tossed Caesar with hand cut romaine, garlic croutons, Reggiano Parmesan, housemade Caesar dressing and Spanish anchovies.

#### ORGANIC BABY SPINACH SALAD

Served with fresh mushrooms, toasted almonds, bacon, Jack cheese tossed in honey mustard vinaigrette.

#### LOBSTER BISQUE

Rich and creamy housemade bisque with Cognac and heavy cream.

#### CLAM CHOWDER

Traditional New England style clam chowder with sherry cream.

### *ACCOMPANIMENTS*

*Please select up to two options. Each side dish will serve up to three guests. Included in entree price.*

#### SAUTEED MUSHROOMS

#### CREAMED SPINACH

#### ASPARAGUS WITH BÉARNAISE SAUCE

### *DESSERT*

*Please select up to three options. Coffee service is included. Included in entree price.*

#### WHITE CHOCOLATE COCONUT CAKE

Three layers of rich, dense yellow cake flavored with coconut and white chocolate chips. Frosted with a rich white chocolate icing.

#### BURNT CREAM

Grand Marnier and real vanilla bean flavor this Old World custard. Topped with a crispy shell of caramelized sugar.

#### CHOCOLATE DECADENCE

Housemade rich and creamy chocolate decadence with chantilly cream and raspberry coulis.

#### NEW YORK STYLE CHEESECAKE

Traditional New York style cheesecake.



## PRIVATE DINING ROOM MENU SELECTIONS

### ENTREES

*Please select up to four options.*

*All entrees accompanied by our garlic mashed potatoes.*

25 oz. PRIME PORTERHOUSE\*  
Acclaimed combination for the most tender and flavorful cuts. 84.

21 oz. PRIME DELMONICO\*  
Bone-in New York strip. 82.

13 oz. PRIME FILET MIGNON\* 80.

8 oz. PRIME FILET MIGNON\* 68.

17 oz. PRIME BONE-IN FILET\* 90.

16 oz. PRIME NEW YORK PEPPERCORN STEAK\*  
Crusted with cracked black pepper. Glazed with Cognac and served  
with green peppercorn demi-glace. 80.

14 oz. PRIME TOP SIRLOIN\* 60.

8 oz. PRIME FILET MIGNON\* AND SCAMPI  
Served with lemon-garlic butter. 83.

14 oz. PRIME TOP SIRLOIN\* AND SCAMPI  
Served with lemon-garlic butter. 78.

METROPOLITAN STEAKHOUSE CHICKEN  
Herb roasted half chicken with pearl onions, baby carrots, chicken glacé. 49.

EIGHT BONE RACK OF LAMB\*  
Dijon and herb crust, rosemary-Merlot demi-glace. 81.

WILD PACIFIC KING SALMON  
Center cut, mesquite grilled. Basted with a lemon-chive beurre blanc. 63.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.*

*Prices based on  
entree selection.*



*Not including beverages,  
sales tax or gratuity.*