



FIRST COURSE

Please select three first course options you would like to offer your guests as choices during your special event. First courses are included in the listed entrée price.

House Field Greens

Anjou pears and candied walnuts tossed in Dijon mustard vinaigrette and dressed with blue cheese crumbles.

Classic Caesar Salad

A traditional, hand-tossed Caesar salad constructed of cut romaine lettuce, garlic croutons and Parmigiano Reggiano. This classic is finished with house made Caesar dressing and a draping of Spanish anchovies.

Organic Baby Spinach Salad

Served with fresh mushrooms, toasted almonds, bacon and Monterey Jack cheese. Tossed in honey-mustard dressing.

Lobster Bisque

Rich and creamy house made bisque with Cognac and cream.

Clam Chowder

Traditional New England-style clam chowder with sherry cream.

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

2% surcharge will be added to each guest check to cover employer mandates. This is not a gratuity for services provided by employees.





ENTREES

Please select five main course options you would like to offer your guests as choices during your special event. Metropolitan mashed potatoes and asparagus are served alongside your guests' entrées.

20 Oz. Prime Delmonico*

This is our chef's favorite cut. This is a bone-in New York steak, well-marbled and full in rich beef flavor. 98.

13 Oz. Prime Filet Mignon*

The Filet is a lean and tender steak. It is the number one choice of our guest and is considered one of the finer cuts. 97.

8 Oz. Prime Filet Mignon*

Same quality and taste you expect from our Filet Mignon, but in a more petite portion. 84.

12 Oz. Prime New York Peppercorn Steak*

Crusted with cracked black pepper and glazed with Cognac. Served with green peppercorn demi-glace. Also available without peppercorn crust and sauce. 84.

14 Oz. Prime Top Sirloin*

The Top Sirloin is a well-marbled, firm-in-texture steak. It is one of the most flavorful steaks we serve. 67.

8 Oz. Prime Filet Mignon* And Scampi

Served with lemon-garlic butter. 103.

14 Oz. Prime Top Sirloin* And Scampi

Served with lemon-garlic butter. 88.

Steakhouse Chicken

Roasted half chicken, chanterelle mushroom crust, glace de poulet served with baby carrots and Yukon Gold mashed potatoes. 57.

Four Bone Rack Of Lamb*

Dijon and herb crust, rosemary-Merlot demi-glace. 88.

Wild Pacific King Salmon*

Center cut, mesquite grilled salmon basted with a lemon-chive beurre blanc. 67.

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





DESSERT

Dessert is included in the listed entrée price.

Burnt Cream

Grand Marnier and real vanilla bean flavor this classic custard. Finished with a crisp shell of caramelized sugar.

Chocolate Decadence

House made rich and creamy chocolate decadence with chantilly cream and raspberry coulis.

New York Style Cheesecake

Traditional New York style cheesecake served with fresh raspberry coulis and chantilly cream.

(Beverages, sales tax and gratuity are not included in the listed entrée price.)

