

SOUP & SALAD

\$ 45 PER GUEST

STRAWBERRY & GOAT CHEESE SALAD

lettuce mix, shallot strawberry vinaigrette, goat cheese, dry roasted pumpkin, sunflower seeds & cranberries

WEDGE SALAD

baby lettuce, candied bacon, & roquefort cheese dressing

CAESAR SALAD

romaine heart, caesar dressing, croutons, parmesan, & white spanish anchovies

LOBSTER BISQUE

minced lobster, crème fraîche & sherry

ENTRÉES

FILET MIGNON

8oz
our most tender cut

NEWYORK STRIP

12oz
aged 45 days

LAMB CHOPS

seasoned with a special blend of herbs & spices, served with mint pesto sauce

STUFFED AIRLINE CHICKEN BREAST

bacon wrapped chicken stuffed with breadcrumbs, cheese, & semi-dried tomatoes with veal demi-glace

GRILLED CEDAR PLANK SALMON

with creole mustard, brown sugar & thyme

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FILET MIGNON

12oz
+ 10.00

NEWYORK STRIP

16oz
+ 10.00

RIBEYE

12oz
+ 10.00

RIBEYE

16oz
+ 16.00

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GRILLED SHRIMP	17.95
LOBSTER TAIL	42.95
SEARED FOIE GRAS	19.95
BLUE CHEESE CRUST	4.95
BERNAISE	3.95
AU POIVRE	4.95
OSCAR	14.95

DESSERT

CHEESECAKE

graham cracker crust, topped with mixed berry sauce, creme anglaise, and berries.

CHOCOLATE MOUSSE CAKE

six layers of chocolate mousse cake, white, milk & dark chocolate mousse

KEY LIME PIE

graham cracker crust, filled with tart key lime pie custard & fluffy meringue

SIDES

MAC & CHEESE 5
scratch-made cheese sauce, tender macaroni, panko & bacon

AU GRATIN POTATO 5
sliced potato layered with bacon & blue cheese cream sauce, topped with swiss & cheddar cheese, and finished with bacon bites

SAUTÉED PORTABELLA MUSHROOMS 7
sautéed with garlic and red wine cream sauce

STEAK FRIES 5
hand-cut crispy, golden potatoes tossed in parmesan, rosemary & garlic

BRUSSELS SPROUTS 5
sautéed in garlic, butter & topped with grated parmesan cheese

ASPARAGUS 7
grilled on extra virgin olive oil salt & pepper