



SIGNATURE

\$99 per guest

(OUR SIGNATURE MENU INCLUDES COMPLIMENTARY WARM BREAD & BUTTER)



Please add applicable sales tax, and 3% administration charge. Gratuity is not included.

Appetizer

(Served family style)

Stuffed Mushrooms 440 cal, Veal Osso Buco Ravioli 460 cal,

Salad

Steak House Salad finished with House made Vinaigrette 400 cal

Signature Steaks & Specialties

(Guest choice of one)

8oz Filet Mignon 340 cal, Stuffed Chicken Breast 630 cal, Crab Cakes 480 cal, Salmon 380 cal

Vegetarian Option Available Upon Request

Potatoes & Fresh Sides

(Served family style)

Garlic Mashed Potatoes 220 cal, Creamed Spinach 220 cal

HouseMade Desserts

Sorbet in Chocolate Cup with Fresh Berries with Sweet Cream 300 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



PRIME

\$109 per guest

(OUR PRIME MENU INCLUDES
COMPLIMENTARY WARM BREAD &
BUTTER)



Please add applicable sales tax, and 3%
administration charge. Gratuity is not included.

Appetizer

(Host chooses two, served family style)

Seared Ahi Tuna 130 cal, Stuffed Mushrooms 440 cal, Veal Osso Buco Ravioli 460 cal, Jumbo
Cocktail Shrimp 190 cal, BBQ Shrimp 400 cal

Salad

Steak House Salad finished with House made Vinaigrette 400 cal

Signature Steaks & Specialties

(Guest choice of one)

6oz Filet & Shrimp 310 cal, 11oz Filet Mignon 500 cal, 16oz New York Strip 1370 cal, Stuffed
Chicken Breast 630 cal, Chef's Fresh Fish Selection 380 cal

Vegetarian Option Available Upon Request

Potatoes & Fresh Sides

(Host chooses two, served family style)

Garlic Mashed Potatoes 220 cal, Au Gratin Potatoes 560 cal, Creamed Spinach 220cal,
Sautéed Mushrooms 360 cal, Steamed Broccoli 40 cal,

HouseMade Desserts

(Host's choice of one)

Cheesecake topped with fresh Berries 1280 cal, Fresh Berries with Sweet Cream 400 cal,
Sorbet in Chocolate Cup & Berries and Cream 390 cal

*2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*



PREMIER

\$119 per guest

(OUR PREMIER MENU INCLUDES COMPLIMENTARY WARM BREAD & BUTTER)



Please add applicable sales tax, and 3% administration charge. Gratuity is not included.

Appetizer

(Host chooses three, served family style)

Seared Ahi Tuna 130 cal, Stuffed Mushrooms 440 cal, Veal Osso Buco Ravioli 460 cal, Jumbo Cocktail Shrimp 190 cal, BBQ Shrimp 400 cal

Salad

Steak House Salad finished with House made Vinaigrette 400 cal

Signature Steaks & Specialties

Guest choice of)

11oz. Filet Mignon 500 cal, Cowboy Ribeye 1690 cal, 16oz. New York Strip 1370 cal, 6oz Filet & 8oz Lobster Tail 310 cal, Stuffed Chicken Breast 630 cal, Crab Cakes 480 cal, Chef's Fresh Fish Selection 920 cal

Vegetarian Option Available Upon Request

Potatoes & Fresh Sides

(Host chooses three, served family style)

Garlic Mashed Potatoes 220 cal, Sweet Potato Casserole 880 cal, Au Gratin Potatoes 560 cal, Creamed Spinach 220 cal, Sautéed Mushrooms 360 cal, Steamed Broccoli 40 cal, Green Beans 170 cal,

HouseMade Desserts

(Guest choice of)

Cheesecake topped with fresh Berries 1280 cal, Crème Brulee, Fresh Berries with Sweet Cream 400 cal, Chocolate Duo 1150 cal

*2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*