

SOUP or SALAD

\$ 30 PER GUEST

INCLUDES SOUP OR SALAD
& ENTREE

BEET SALAD

red and yellow beets, baby arugala,
roasted pecans and dried cranberries
Lightly tossed with olive oil and sea salt
Dressed with aged balsamic tableside

WEDGE SALAD

baby lettuce,
candied bacon,
& roquefort cheese dressing

CAESAR SALAD

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

LOBSTER BISQUE

minced lobster, crème fraîche
& sherry

ENTRÉES

BACON WRAPPED FILET MIGNON

two 5 oz filets wrapped with
applewood smoked bacon
au poivre sauce

CHICKEN PARMESAN

lightly breaded chicken breast
housemade marinara & mozzarella
fettuccine egg noodles

GRILLED J-KABOB

tender filet mignon wrapped in bacon
bell peppers, onions & mushrooms

MAINE DIVER SEA SCALLOPS

Pan seared jumbo scallops over
mint pesto, with blistered heirloom
tomatoes, shallots and fresh herbs

GRILLED CEDAR PLANK SALMON

with creole mustard,
brown sugar & thyme

PRIME STEAK BURGER

steak cut of choice served with lettuce
tomatoes, red onions, and cheddar cheese

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FILET MIGNON

8oz + 10.00
12oz + 20.00

NEWYORK STRIP

12oz + 10.00
16oz + 20.00

RIBEYE

16oz
+ 20.00

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

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DESSERT

CHEESECAKE 7.00

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

CHOCOLATE MOUSSE CAKE 7.00

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

KEY LIME PIE 7.00

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

SIDES

TRUFFLE MAC & CHEESE 8.00

scratch made cheese sauce with penne
pasta, diced and shaved black truffles
& panko bread crumbs

AU GRATIN POTATO 8.00

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

SAUTÉED PORTABELLA MUSHROOMS 8.00

sautéed with garlic and
red wine cream sauce

STEAK FRIES 8.00

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

BRUSSELS SPROUTS 8.00

sautéed in garlic, butter & topped with
grated parmesan cheese

ASPARAGUS 8.00

grilled on extra virgin olive oil
salt & pepper