

HOLIDAY MENU

\$125 per guest

AMUSE BOUCHE

CAVIAR

Toast point with creeme fraiche and caviar

APPETIZER

PRIME BEEF CARPACCIO

Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, and parmesan cheese

SALMON CARPACCIO

Toasted pine nuts, arugula, orange peel confit, cucumber roll ups with orange vinaigrette

SOUP & SALAD

LOBSTER BISQUE

Homemade bisque finished with sweet lobster

CAESAR SALAD

Artisan romaine, caesar dressing, croutons, parmesan, white spanish anchovies

WEDGE SALAD

Baby iceberg lettuce, candied bacon, roquefort blue cheese dressing

ENTREES

FILET MIGNON

8 oz, Aged 30 days

NEW YORK STRIP

16 oz, Aged 45 days

RIBEYE

16 oz, Aged 45 days

AMERICAN WAGYU NY STRIP +30

12 oz, Aged 45 days

AMERICAN WAGYU RIBEYE +35

16 oz, Aged 45 days

JAPANESE A5 FILET MIGNON +100

6 oz, Kagoshima prefecture

GRILLED KING SALMON

Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank

CHICKEN PARMESAN

Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles

CHARGRILLED SEA SCALLOPS

Grilled jumbo scallops finished with crispy lobster bites

CHILEAN SEABASS

Hong Kong style steamed sea bass, wrapped in banana leaves, accompanied by oyster sauce and hot citrus butter

SIDES

SAUTÉED PORTABELLA MUSHROOMS

Sautéed with garlic & red wine cream sauce

TRUFFLE MAC & CHEESE

Penne pasta tossed in our house cheese sauce, finished with shaved black truffles

CRISPY BRUSSELS

Finished with garlic, caramelized onion, and parmesan

GRILLED ASPARAGUS

Simply grilled, salt & pepper

AU GRATIN POTATO

Sliced potatoes layered in our house cream cheese sauce, topped with crumbled bacon

JP BAKED POTATO

Butter, sour cream, bacon, cheddar cheese, and chives

HOUSE STEAK FRIES

Hand-cut crispy golden potatoes tossed in parmesan, rosemary and garlic

CREAMED SPINACH AU GRATIN

Baby spinach tossed in house cream cheese sauce, finished with trusted bread crumbs

DESSERT

RED VELVET CAKE

A traditional rich velvet cake with whipped cream and chocolate bark

CHOCOLATE MOUSSE CAKE

Decadent layers of cake, white and milk chocolate mousse with dark chocolate truffle icing

NY STYLE CHEESECAKE

Classic style cheesecake, served with house strawberry coulis

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Due to the sustainable ranches that we proudly purchase our beef from, we have limited availability.