



# HOLIDAY MENU



*\$129 per guest*

## AMUSE BOUCHE

### CAVIAR

Toast point with crème fraîche 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

Finished with sweet lobster and crème fraîche

### CAESAR SALAD

Baby gem romaine, house dressing, cuban crouton, and shaved parmesan

### 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

Seared sea scallops finished with lemon butter and spinach leaf tuile

### 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 and red wine cream sauce

### TRUFFLE MAC & CHEESE

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

### CRISPY BRUSSELS

Tossed with walnuts, feta, and shaved prosciutto

### GRILLED ASPARAGUS

Simply grilled, salt and pepper

### AU GRATIN POTATO

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

### 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.*