



## **\$132 Per Person**

### **Family Style Appetizers**

Crispy Shrimp & Calamari, Shishito Peppers, Toasted Sesame, Ginger Soy Glaze  
Wagyu Beef Carpaccio, Sour Gherkins, Garlic Horseradish Aioli, Gaufrette Potatoes  
Chilled Seafood Towers (2 shrimp, 2 oysters on ½ shell)

### **Salads**

#### **(Choice of)**

Artisan Green Salad, Shaved Radishes, Tomato, Champagne Vinaigrette  
Traditional Caesar Salad, Warm Croutons, Parmaggiano  
101 Steakhouse Wedge Salad

### **Entrees**

Filet Mignon with Béarnaise Sauce  
Scottish Salmon Fillet w/Mustard Leek Vinaigrette  
Brick Roasted Joyce Farms Airline Chicken Breast w/Herbed Pan Jus  
Inhouse Smoked Berkshire Pork Chop w/Coca Cola Gastrique  
New York Strip w/Bourbon Au Poivre Sauce  
Yellowfin Tuna, Spicy Togarashi Crust, Soy Sauce, Wasabi, Pickled Ginger

### **Family Style Sides**

Buttermilk Mashed Potatoes  
Crispy Brussel Sprouts, Ginger Soy Glaze  
Jalapeno Corn Brulee w/Applewood Smoked Bacon

### **DESSERT**

#### **(Medley Platter)**

Sea Salted Dusted Chocolate Layer Cake  
New York Style Cheesecake w/Seasonal Toppings  
Vanilla Bean Crème Brulee

Excludes: 6% sales tax and 20% gratuity

[MENU SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY]