



PRIVATE DINING SELECTIONS

TIER TWO: **THREE COURSE STANDARD**

\$100 per guest not including tax and gratuity

STARTER

**Steak Bites or
Shrimp Cocktail**

SALAD

Seasonal Salad
with cider vinaigrette dressing

ENTREE SELECTIONS

Guest to select one upon arrival

Filet Mignon (GF)

Center cut filet mignon, char-grilled, topped with cognac and cracked peppercorn Zip Sauce

Tuscan Chicken (GF)

Brick-seared airline breast, summer vegetable ragu, roasted tomato-rosemary vinaigrette

Char-Grilled Fresh Salmon

Shallots, tomatoes, garlic, marinara sauce, topped with 2oz lobster, served over mashed potatoes with crispy leeks

Alaskan Halibut

Pan seared with roasted potatoes, green beans, cherry tomatoes sauteed scallions, fried capers, white wine butter sauce

SIDES

Host to select two, served family style

**Whipped Potatoes
Macaroni and Cheese
Fresh Green Beans
Olive Oil Asparagus**

DESSERT SELECTIONS

Chocolate Kit Kat Cake or Carrot Cake

***Please note that all listed prices are exclusive of tax and gratuity.
All beverages will be charged per consumption***