



4 COURSE MENU

Choice of 1 selection from each course for \$85 per guest

FIRST

Arancini (4)

Breaded risotto, cheese filling, arriabbiata sauce

Fried Calamari

Crispy calamari, Shishito peppers, garlic aioli, cocktail sauce, grilled lemon

Shrimp Cocktail (4)

Jumbo shrimp, cocktail sauce, lemon wedge

Crab Cakes (2)

Lump crab, Louis sauce, grilled lemon

Steak Tartare

Filet mignon, pickled onion, toast points, lemon oil

SECOND

Caesar Salad

Romaine, crouton, Parmesan, Caesar dressing

Sunflower Salad

Mixed greens, grape tomatoes, Parmesan, crispy fried onions, sunflower seeds

Lobster Bisque

Lobster, tarragon, cognac cream

French Onion Soup

Caramelized onion, sourdough crouton, Gruyère cheese

THIRD

Boneless Ribeye

16 oz. Center cut

Dry Aged Porterhouse

24 oz. Bone-in

Filet & Lobster

8 oz. filet & 6 oz. cold water tail

Seared Sea Scallops

Jumbo sea scallops, mushroom risotto, citrus gastrique

SIDES

Choice of 1 per entrée

- **Roasted Brussels Sprouts**
- **Loaded Baked Potato**
- **Risotto**
- **Truffle Yukon Mashed Potatoes**

ENHANCEMENTS

Accompany your entrée with the enhancements below:

- **1/2 lb. Steamed King Crab Legs /25**
- **10 oz. Cold Water Lobster Tail /25**
- **Grilled Jumbo Shrimp (5) /10**
- **Seared Sea Scallops (3) /12**
- **Maytag Blue Cheese Crust /3**

FOURTH

Bread Pudding

Cinnamon custard, brioche, warm rum sauce

Crème Brûlée

Chai tea custard, macerated berries