



## 4 COURSE MENU

Choice of 1 selection from each course for \$90 per guest

### FIRST

#### **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

### 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

#### **Slow Roasted Prime Rib**

Aus jus, creamed horseradish

### FOURTH

#### **Bread Pudding**

Cinnamon custard, brioche, warm rum sauce

#### **Crème Brûlée**

Custard, macerated berries

### ENHANCEMENTS

Accompany your entrée with the enhancements below:

- **10 oz. Cold Water Lobster Tail** /25
- **Grilled Jumbo Shrimp** (5) /10
- **Seared Sea Scallops** (3) /12
- **Maytag Blue Cheese Crust** /3

### SIDES

Choice of 1 per entrée

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