



\$115 ALL INCLUSIVE MENU

INCLUDES 2 GLASSES OF BEER OR HOUSE WINE

Hors d'Oeuvres

SEARED AHI TUNA*

Starters

(Please choose one)

STEAK HOUSE SALAD

CAESAR SALAD*

Entrée Choices

(Guest's choice of one of the following, prepared to order)

PETITE FILET*

tender corn-fed midwestern
beef, 8 oz cut

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes
with sizzling lemon butter

MARKET FRESH FISH

our seasonal fresh fish selection
with signature sauceses

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast
garlic herb cheese, lemon butter

Accompaniments

(Please choose two, to be served family style)

CREAMED SPINACH • GARLIC MASHED POTATOES • CREMINI MUSHROOMS

FRESH BROCCOLI • CHEF'S SEASONAL SELECTION

Dessert

SEASONAL MINI DESSERT DUO

This is a sample menu. Please contact your local sales manager for additional details.

Inclusive of Applicable Sales Tax, 17% Suggested Service Charge and 3% Administration Fee. Gratuity may be modified based on service at the discretion of the guest, but if modified will affect the total price quoted.

**Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

