



\$125 ALL INCLUSIVE MENU

INCLUDES 2 GLASSES OF BEER OR
HOUSE WINE



Plated Appetizers

(Served family style)

SEARED AHI TUNA*

MUSHROOMS STUFFED WITH CRABMEAT

Starters

(Please choose one)

LETTUCE WEDGE SALAD

STEAK HOUSE SALAD

Entrée Choices

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

FILET*

tender corn-fed midwestern
beef, 11 oz cut

PETITE RIBEYE*

USDA Prime 12 oz cut, well-marbled for
peak flavor, deliciously juicy

MARKET FRESH FISH

our seasonal fresh fish selection
with signature sauces

STUFFED CHICKEN BREAST

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

Accompaniments

(Please choose three, to be served family style)

CREAMED SPINACH • GARLIC MASHED POTATOES • CREMINI MUSHROOMS

FRESH BROCCOLI • SWEET POTATO CASSEROLE

CHEF'S SEASONAL SELECTION

Dessert

CHEESECAKE WITH FRESH BERRIES

CHEF'S CHOCOLATE SELECTION

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.