



PRIVATE DINING LUNCH MENU

\$40 PER PERSON

Starter

STEAK HOUSE SALAD 50 cal
(calorie count does not include dressing)

Entrée Choices

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

PETITE FILET* 260 cal
tender corn-fed Midwestern beef, 6 oz cut

ATLANTIC SALMON FILET 380 cal
broiled

STUFFED CHICKEN BREAST 720 cal
oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter

Accompaniments

CREAMED SPINACH 440 cal • GARLIC MASHED POTATOES 440 cal

Dessert

(Please select one)

CHEESECAKE WITH FRESH BERRIES 1280 cal
SEASONAL MINI DESSERT DUO 360-590 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *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.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.

Please add applicable sales tax and 3% administration charge. Gratuity is not included.

