



PRIVATE DINING SPECIAL MENU

\$50 PER PERSON

Starters

(Please select one)

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

CAESAR SALAD* 500 cal

Entrée Choices

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

6 OZ FILET* & SHRIMP 310 cal
tender corn-fed midwestern beef,
topped with large shrimp

ATLANTIC SALMON FILET 380-980 cal
atlantic salmon with our chef's seasonal preparation

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

Accompaniments

(Please select two, to be served family style)

CREAMED SPINACH 440 cal • GARLIC MASHED POTATOES 440 cal
FRESH BROCCOLI 80 cal • POTATOES AU GRATIN 560 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.

