

INDULGE \$85



TO START

Kung Pao Calamari

Wok-Fried Vegetables with Roasted Cashews

SALAD

Caesar Salad

Shaved Grana Padano Cheese, Garlic Croutons and Tapenade

MAIN COURSE CHOICE

Norwegian Salmon

Mustard and Rye Whiskey Glazed with Baby Carrots and Spinach

10 oz Filet Mignon

Center Cut of the Finest, Aged, Midwestern, Grain-Fed Beef

Roasted Breast of Chicken

Pan-Roasted Mushrooms, Shallots and Natural Jus

SIDE DISHES

Au Gratin Cheddar Potatoes

Grilled Asparagus with Sea Salt and Fresh Lemon

DESSERT

Warm Belgian Chocolate Cake

with Vanilla Bean Ice Cream and Mixed Seasonal Berries

GLAMOROUS NIGHT OUT \$100



TO START

Kung Pao Calamari

Wok-Fried Vegetables with Roasted Cashews

Prime Steak Tataki

Sliced with Wild Mushrooms, Green Onions, Red Chiles

SOUP OR SALAD CHOICE

Maine Lobster Bisque

Maine Lobster, Cream and Cognac

Caesar Salad

Shaved Grana Padano Cheese, Garlic Croutons and Tapenade

MAIN COURSE CHOICE

Norwegian Salmon

Mustard and Rye Whiskey Glazed with Baby Carrots and Spinach

Chilean Sea Bass

Steamed Hong Kong Style with Light Soy Broth

18 oz USDA Prime Bone-In New York Strip

Hand-Carved, Aged Midwestern, Grain-Fed Beef

10 oz Filet Mignon

Center Cut of the Finest, Aged, Midwestern, Grain-Fed Beef

Roasted Breast of Chicken

Pan-Roasted Mushrooms, Shallots and Natural Jus

SIDE DISHES

Truffled Macaroni and Cheese

Au Gratin Cheddar Potatoes

Grilled Asparagus with Sea Salt and Fresh Lemon

DESSERT

Warm Belgian Chocolate Cake

with Vanilla Bean Ice Cream and Mixed Seasonal Berries

LIVE IT UP \$125



TO START

South African Lobster

Tempura Bites Topped with Sriracha Aioli

Shellfish Tower

Maine Lobster, Shrimp (6), Oysters (6) and Jumbo Lump Crab

Prime Steak Tataki

Sliced with Wild Mushrooms, Green Onions and Red Chiles

SOUP OR SALAD CHOICE

Maine Lobster Bisque

Maine Lobster, Cream and Cognac

Iceberg Wedge BLT

Crisp Bacon, Blue Cheese, Buttermilk-Chive Dressing

Caesar Salad

Shaved Grana Padano Cheese, Garlic Croutons and Tapenade

MAIN COURSE CHOICE

Norwegian Salmon

Mustard and Rye Whiskey Glazed with Baby Carrots and Spinach

Filet Mignon Medallions with Gulf Shrimp Scampi Style

Grilled Asparagus

10 oz Filet Mignon

Center Cut of the Finest, Aged, Midwestern, Grain-Fed Beef

Chilean Sea Bass

Steamed Hong Kong Style with Light Soy Broth

18 oz USDA Prime Bone-In New York Strip

Hand-Carved, Aged Midwestern, Grain-Fed Beef

SIDE DISHES

Crab Fried Rice with Mushrooms and Scallions

Truffled Macaroni and Cheese

Grilled Asparagus with Sea Salt and Fresh Lemon

DESSERT

Bananas Foster Butter Cake

Flambéed Tableside with Butter Pecan Ice Cream

Warm Belgian Chocolate Cake

with Vanilla Bean Ice Cream and Mixed Seasonal Berries