

INDULGE \$100



APPETIZER FOR THE TABLE

Point Judith Calamari

Kung Pao Style with Wok-Fried Vegetables with Roasted Cashews

SALAD

Caesar Salad

Shaved Grana Padano, Garlic Croutons

ENTRÉE 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 Double Breast of Chicken

with Lemon-Garlic Butter Sauce, Fingerling Potatoes, Asparagus

ACCOMPANIMENTS FOR THE TABLE

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 \$115



APPETIZERS FOR THE TABLE

Point Judith Calamari

Kung Pao Style with 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, Garlic Croutons

ENTRÉE 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 Double Breast of Chicken

with Lemon-Garlic Butter Sauce, Fingerling Potatoes, Asparagus

ACCOMPANIMENTS FOR THE TABLE

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 \$140



APPETIZERS FOR THE TABLE

South African Lobster

Tempura Bites Topped with Sriracha Aioli

Shellfish Tower

Maine Lobster, Wild Caught Shrimp (6), Oysters (6)

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, Heirloom Tomatoes and Shaft's Blue Cheese

Caesar Salad

Shaved Grana Padano, Garlic Croutons

ENTRÉE CHOICE

Norwegian Salmon

Mustard and Rye Whiskey Glazed with Baby Carrots and Spinach

Filet Mignon Medallions with Wild Caught 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

ACCOMPANIMENTS FOR THE TABLE

Crab Fried Rice with Mushrooms and Scallions

Truffled Macaroni and Cheese

Grilled Asparagus with Sea Salt and Fresh Lemon

DESSERT CHOICE

Bananas Foster Butter Cake

Flambéed Tableside with Butter Pecan Ice Cream

Warm Belgian Chocolate Cake

with Vanilla Bean Ice Cream and Mixed Seasonal Berries

DIAMOND \$200



Champagne Toast

Veuve Clicquot Ponsardin, Brut, Yellow Label, Reims, N.V

APPETIZERS FOR THE TABLE

Shellfish Tower

Maine Lobster, Wild Caught Shrimp (6), Oysters (6)

Royal Ossetra Petrossian Caviar

Refined, Balanced, Nutty

SOUP OR SALAD CHOICE

Maine Lobster Bisque

Maine Lobster, Cream and Cognac

Warm Goat Cheese Salad

Roasted Wild Mushrooms, Arugula, Cider Vinaigrette

Caesar Salad

Shaved Grana Padano, Garlic Croutons

ENTRÉE CHOICE

18 oz USDA Prime Bone-In New York Strip

Hand-Carved, Aged Midwestern, Grain-Fed Beef

Filet Medallions Oscar Style

Jumbo Lump Crab, Asparagus, Béarnaise

Morel-Crusted Lamb Chops

21 Day Wet Aged Australian Rack, Served on Fresh Herb Chimichurri

Chilean Sea Bass

Steamed Hong Kong Style with Light Soy Broth

ACCOMPANIMENTS FOR THE TABLE

Crab Fried Rice with Mushrooms and Scallions

Truffled Macaroni and Cheese

Grilled Asparagus with Sea Salt and Fresh Lemon

DESSERT CHOICE

Bananas Foster Butter Cake

Flambéed Tableside with Butter Pecan Ice Cream

Warm Belgian Chocolate Cake

with Vanilla Bean Ice Cream and Mixed Seasonal Berries

RESERVE \$165



APPETIZERS FOR THE TABLE

South African Lobster

Tempura Bites Topped with Sriracha Aioli

Shellfish Tower

Maine Lobster, Wild Caught Shrimp (6), Oysters (6)

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, Heirloom Tomatoes and Shaft's Blue Cheese

Caesar Salad

Shaved Grana Padano, Garlic Croutons

ENTRÉE CHOICE

18 oz USDA Prime Bone-In New York Strip

Hand-Carved, Aged Midwestern, Grain-Fed Beef

Filet Medallions Oscar Style

Jumbo Lump Crab, Asparagus, Béarnaise

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DESSERT CHOICE

Bananas Foster Butter Cake

Flambéed Tableside with Butter Pecan Ice Cream

Warm Belgian Chocolate Cake

with Vanilla Bean Ice Cream and Mixed Seasonal Berries