



# Private Dining Room Menu

Menu A • \$30 Per Person

## First Course Choice of One

- ☛ Cup of Soup
- ☛ Garden Salad - Choice of Dressing

## Second Course Choice of One

- ☛ Spinach and artichoke stuffed chicken breast served with rice pilaf and grilled asparagus.
- ☛ Hand-cut Certified Angus 12oz New York Strip served at the temperature of your choice, with roasted garlic mashed potatoes and grilled asparagus.
- ☛ Grilled Atlantic salmon topped with Yuzu Beurre Blanc sauce served with steamed white rice and grilled asparagus.

## Third Course

- ☛ New York style cheesecake topped with a caramel drizzle.



# Private Dining Room Menu

Menu B • \$40 Per Person

## First Course Choice of One

- ☛ Cup of Soup
- ☛ Garden Salad - Choice of Dressing
- ☛ Southwest Chicken Eggrolls, Choice of BBQ Ranch or Ranch
- ☛ Roasted Spinach and Artichoke Dip
- ☛ Shrimp Cocktail with Lemon Cocktail Sauce

## Second Course Choice of One

- ☛ Hand-cut Certified Angus 7oz Filet Mignon served at the temperature of your choice, with roasted garlic mashed potatoes and grilled asparagus.
- ☛ Pan seared Atlantic salmon served with shrimp jambalaya.
- ☛ Grilled Chicken and Rib Duo, grilled chicken breast and half rack of wood smoked baby back ribs served with jalapeño bacon mac and cheese and grilled asparagus.

## Third Course Choice of One

- ☛ New York style cheesecake topped with fresh strawberries and a strawberry glaze.
- ☛ Chocolate Bomb