

Premium Dinner

MENU

INCLUDES CHEF'S CHOICE APPETIZER, WINE, AND DESSERT

CHOICE OF 1-2 ENTREES

Surf & Turf \$74

Pan-Seared Airline Chicken Breast with Herbed Pan Sauce \$58

Roasted Salmon with Smoked Lemon Beurre Blanc \$64

Red Wine Braised Short Ribs \$70

Jumbo Shrimp in Garlic & White Wine Sauce \$62

Pork Tenderloin with Chanterelle Cream Sauce \$60

Mushroom Ragu with Pappardelle (vegetarian) \$42

Cauliflower Steak with Chimichurri (vegan) \$40

SIDES FOR THE TABLE (CHOOSE 2)

*Sweet Potato Puree • Whipped Garlic Potatoes
• Wild Rice Pilaf • Roasted Asparagus • Mushroom
Risotto • Sauteed Whole Green Beans • Creamed
Spinach • Herbed Potato Gratin • Linguine in White
Wine Sauce*

DESSERTS (CHOOSE 1)

- *Vanilla Bean Crème Brulée*
- *Bourbon Chocolate Cake with candied Pecan Crunch*
- *Dutch Apple Pie with Caramel and Cream*
- *Red Velvet Cake with Cream Cheese icing, White Chocolate Shavings*
- *Peach Cobbler with Ginger Chantilly Cream*
- *Lemon Bar with Shortbread and Blueberry Compote*

PRICING PER PERSON, TAXES & SERVICE FEES NOT INCLUDED



FOR THE LITTLES UNDER 12

100% Chicken Breast Strips
Linguini with Marinara (with or w/o Ground Beef)
Grilled Chicken Breasts
Individual Cheese or Pepperoni Pizza

\$17.25/pp

CHOICE OF 2 SIDES

- *Mixed Fruit*
- *Mac & Cheese*
- *Broccoli*
- *Potatoes*
- *Green Beans*