

PRIVATE DINING ROOM MENU SELECTIONS

FIRST COURSE

Please select up to three options. Included in entree price.

HOUSE FIELD GREENS

Anjou pears and candied walnuts tossed in Dijon mustard vinaigrette.

CLASSIC CAESAR SALAD

A traditional tossed Caesar with hand cut romaine, garlic croutons, Reggiano Parmesan, housemade Caesar dressing and Spanish anchovies.

ORGANIC BABY SPINACH SALAD

Served with fresh mushrooms, toasted almonds, bacon, Jack cheese tossed in honey mustard vinaigrette.

LOBSTER BISQUE

Rich and creamy housemade bisque with Cognac and heavy cream.

CLAM CHOWDER

Traditional New England style clam chowder with sherry cream.

ACCOMPANIMENTS

Please select up to two options. Each side dish will serve up to three guests. Included in entree price.

SAUTEED MUSHROOMS

CREAMED SPINACH

ASPARAGUS WITH BÉARNAISE SAUCE

DESSERT

Please select up to three options. Coffee service is included. Included in entree price.

WHITE CHOCOLATE COCONUT CAKE

Three layers of rich, dense yellow cake flavored with coconut and white chocolate chips. Frosted with a rich white chocolate icing.

BURNT CREAM

Grand Marnier and real vanilla bean flavor this Old World custard. Topped with a crispy shell of caramelized sugar.

CHOCOLATE DECADENCE

Housemade rich and creamy chocolate decadence with chantilly cream and raspberry coulis.

NEW YORK STYLE CHEESECAKE

Traditional New York style cheesecake.



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ENTREES

Please select up to four options.

All entrees accompanied by our garlic mashed potatoes.

25 oz. PRIME PORTERHOUSE*
Acclaimed combination for the most tender and flavorful cuts. 90.

21 oz. PRIME DELMONICO*
Bone-in New York strip. 84.

13 oz. PRIME FILET MIGNON* 80.

8 oz. PRIME FILET MIGNON* 69.

17 oz. PRIME BONE-IN FILET* 90.

16 oz. PRIME NEW YORK PEPPERCORN STEAK*
Crusted with cracked black pepper. Glazed with Cognac and served
with green peppercorn demi-glace. 82.

14 oz. PRIME TOP SIRLOIN* 60.

8 oz. PRIME FILET MIGNON* AND SCAMPI
Served with lemon-garlic butter. 85.

14 oz. PRIME TOP SIRLOIN* AND SCAMPI
Served with lemon-garlic butter. 79.

METROPOLITAN STEAKHOUSE CHICKEN
Herb roasted half chicken with pearl onions, baby carrots, chicken glacé. 49.

EIGHT BONE RACK OF LAMB*
Dijon and herb crust, rosemary-Merlot demi-glace. 81.

WILD PACIFIC KING SALMON
Center cut, mesquite grilled. Basted with a lemon-chive beurre blanc. 63.

**Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

*Prices based on
entree selection.*



*Not including beverages,
sales tax or gratuity.*