



PRIVATE DINING MENU

DINNER No. 3

APPETIZER

SERVED FOR THE TABLE

SEARED AHI TUNA

SHRIMP COCKTAIL

PARMESAN CHEESE TOASTS WITH CANDIED PEPPERED BACON

SALAD

ICEBERG WEDGE

BLUE CHEESE, CRUMBLER BACON, TOMATO, BLUE CHEESE DRESSING

LAVOSH & FRENCH BAGUETTE SERVICE

ENTRÉE

GUEST'S CHOICE ON THE NIGHT OF THE EVENT

6 OZ FILET MIGNON

CHAR-BROILED, MUSHROOM JUS LIE, HOUSE VEGETABLES, POTATO FLAN

14 OZ PRIME RIB

SLOW ROASTED, AU JUS, HORSEY SAUCE, HOUSE VEGETABLES, POTATO FLAN

FROG LEGS

ROAD HOUSE STYLE, HOUSE VEGETABLES, POTATO FLAN

SHRIMP SCAMPI

SHRIMP, BUCATINI PASTA, LEMON, BUTTER, WHITE WINE, GARLIC

DESSERT

CREAM BRULLE

FRESH BERRIES

COFFEE TEA SODA SERVICE INCLUDED

\$95

PLUS 6% SALES TAX & 20% GRATUITY