



PRIVATE DINING MENU #4

APPETIZER

SERVED FOR THE TABLE

PARMESAN CHEESE TOASTS WITH CANDIED PEPPERED BACON

SHRIMP COCKTAIL

SEARED AHI TUNA

SALAD

ICEBERG WEDGE

*blue cheese, crumbled bacon, tomato, blue cheese dressing
lavosh & French baguette service*

ENTRÉE

GUEST'S CHOICE ON THE NIGHT OF THE EVENT

8 OZ FILET MIGNON

char-broiled, mushroom jus lie, house vegetables, potato flan

14 OZ PRIME RIB

slow roasted, au jus, horseradish cream sauce, house vegetables, potato flan

CAPER CRUSTED SALMON

pan seared salmon, capers, house vegetables, potato flan

CHICKEN ST. LUCY

*sauteed chicken breast, olives, capers, roasted red peppers, lemon garlic,
white wine, house vegetables, potato flan*

DESSERT

CREAM BRULLE

fresh berries

COFFEE TEA SODA SERVICE INCLUDED

\$90

PLUS 6% SALES TAX & 20% GRATUITY