



\$30 Per Person ++

~Entree Course~

Choice Of

Filet Mignon Steak Salad

*Romaine, Applewood Bacon, Tomato, Gorgonzola Crumbles, Egg,
Blue Cheese Dressing*

Center Cut Pork Chops

Whipped Potatoes, Seasonal Vegetables, Creole Mustard Beurre Blanc

Chicken Cordon Bleu

Whipped Potatoes, Seasonal Vegetables

Grilled Salmon

Whipped Potatoes, Seasonal Vegetables, Beurre Blanc

~Dessert Course~

New York Style Cheesecake

*Please understand that if you consume raw or undercooked items, you do so at your own risk of possible food borne illness.
Please notify your Server if you have any food allergies prior to ordering.*



\$35 Per Person ++

~Salad Course~

Choice Of

Traditional Caesar Salad

Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Mixed Greens Salad

Spring Mix, Diced Tomatoes, Balsamic Vinaigrette

~Entree Course~

Choice Of

6oz Petite Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Rye Whiskey Cream

Chicken Cordon Bleu

Whipped Potatoes, Seasonal Vegetables

Grilled Salmon

Whipped Potatoes, Seasonal Vegetables, Beurre Blanc

~All Steaks Cooked Medium~

~Dessert Course~

New York Style Cheesecake

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\$35 Per Person ++

~Salad Course~

Choice Of

Traditional Caesar Salad

Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Mixed Greens Salad

Spring Mix, Diced Tomatoes, Balsamic Vinaigrette

~Entree Course~

Choice Of

12oz New York Strip

Whipped Potatoes, Seasonal Vegetables, Rye Whiskey Cream

Chicken Cordon Bleu

Whipped Potatoes, Seasonal Vegetables

Grilled Salmon

Whipped Potatoes, Seasonal Vegetables, Beurre Blanc

~All Steaks Cooked Medium~

~Dessert Course~

New York Style Cheesecake

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\$45 Per Person ++

~Chef's Appetizer Selections~

Served on Shareable Platters

Lemon Butter Scallops, Filet Mignon Cigars
& Jalapeno Bacon Wrapped Shrimp

~Salad Course~

Choice Of

Traditional Caesar Salad

Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Mixed Greens Salad

Spring Mix, Diced Tomatoes, Balsamic Vinaigrette

~Entree Course~

Choice Of

12oz New York Strip

Whipped Potatoes, Seasonal Vegetables, Dijon Compound Butter

6oz Petite Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Rye Whiskey Cream

Chicken Cordon Bleu

Whipped Potatoes, Seasonal Vegetables

Grilled Gulf Redfish

Whipped Potatoes, Seasonal Vegetables, Beurre Blanc

~All Steaks Cooked Medium~

~Dessert Course~

New York Style Cheesecake

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