



## PRIVATE DINING | DINNER MENU SELECTIONS

At your function, each guest will be provided with a menu featuring the entrée selections you've chosen. Each of the entrées listed below includes your choice of soup or salad, entrée, accompaniment, dessert and coffee or hot tea service. Appetizers can be added for an additional charge.

### YOUR CHOICE OF APPETIZER

Blackened Yellowfin Tuna	\$13.95	Seared Ahi Tuna	\$13.95
Shrimp Cocktail or Rémoulade	\$14.95	Colossal Crab Meat Cocktail	\$16.95
Mushrooms Stuffed with Crabmeat	\$13.95	Beef Carpaccio	\$11.95
Maryland Style Crab Cakes	\$16.95		

### YOUR CHOICE OF SOUP OR SALAD

Louisiana Seafood Gumbo | Steak House Salad | Caesar

### YOUR CHOICE OF ENTRÉES

(FOR PARTIES OF 60 OR LESS, PLEASE SELECT UP TO FOUR ITEMS)  
(FOR PARTIES OF 60 OR MORE, PLEASE SELECT UP TO THREE ITEMS)

Petite Filet	\$53.95	Salmon Filet	\$51.95
Filet	\$58.95	Blackened Yellowfin Tuna	\$53.95
Ribeye	\$59.95	Maryland Style Crab Cakes	\$52.95
New York Strip	\$60.95	Petite Filet & Lobster Tail	\$81.90
Lamb Chops	\$60.95	Cold Water Lobster Tail	Market
Stuffed Chicken Breast	\$44.95		

### YOUR CHOICE OF ACCOMPANIMENTS | CHOICE OF TWO

Lyonnais Potatoes | Mashed Potatoes | Baked Potato

Fresh Broccoli | Creamed Spinach | Sautéed Wild Mushrooms | Seasonal Vegetable Medley

### YOUR CHOICE OF DESSERT | CHOICE OF ONE

Cheesecake | Chocolate Sin Cake | Fresh Seasonal Berries with Sweet Cream Sauce | Bread Pudding

*All applicable state and local taxes, as well as a 20% service charge, will be included on your final bill.  
Menu and prices subject to change.*