



PRIVATE DINING | \$65 ALL INCLUSIVE MENU

At your function, each guest will be provided with a menu featuring the selections below. Each of the entrées listed below includes your choice of salad, accompaniment, dessert, and coffee or hot tea service.

SALAD SELECTIONS

Steak House Salad

*Iceberg, romaine and baby lettuces with tomatoes, garlic croutons, and red onions.
Choice of dressing*

Caesar

*Fresh crisp romaine tossed with romano cheese, garlic croutons, and creamy Caesar dressing.
Topped with shaved parmesan cheese and sprinkled with fresh ground pepper.*

ENTRÉE SELECTIONS

Petite Filet

The most tender cut of corn-fed Midwestern beef. Broiled expertly to melt-in-your-mouth.

New York Strip

A favorite of many steak connoisseurs. This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.

Blackened Yellowfin Tuna

Blackened to perfection with famous New Orleans spices.

Stuffed Chicken Breast

Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter.

ACCOMPANIMENTS | PLEASE PRE-SELECT TWO ITEMS

Mashed Potatoes | Baked Potato | Creamed Spinach | Sautéed Wild Mushrooms

DESSERT SELECTIONS

Chocolate Sin Cake | Cheesecake with Fresh Seasonal Berries

Refer to the Hors d'oeuvres page for a list of starters that may be added to any menu for an additional charge.

All inclusive menu includes tax and gratuity.



PRIVATE DINING | \$80 ALL INCLUSIVE MENU

At your function, each guest will be provided with a menu featuring the selections below. Each of the entrées listed below includes your choice of an appetizer, salad, accompaniment, dessert, and coffee or hot tea service.

APPETIZER SELECTIONS

Shrimp Cocktail | Mushrooms Stuffed with Crabmeat

SALAD SELECTIONS

Steak House Salad

*Iceberg, romaine and baby lettuces with tomatoes, garlic croutons, and red onions.
Choice of dressing*

Caesar

*Fresh crisp romaine tossed with romano cheese, garlic croutons, and creamy Caesar dressing.
Topped with shaved parmesan cheese and sprinkled with fresh ground pepper.*

ENTRÉE SELECTIONS

Petite Filet

The most tender cut of corn-fed Midwestern beef. Broiled expertly to melt-in-your-mouth.

Salmon Filet

Moist and tender Atlantic salmon, poached under the broiler.

Stuffed Chicken Breast

Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter.

ACCOMPANIMENTS | PLEASE PRE-SELECT TWO ITEMS

Mashed Potatoes | Baked Potato | Creamed Spinach | Sautéed Wild Mushrooms

DESSERT SELECTIONS

Chocolate Sin Cake | Cheesecake with Fresh Seasonal Berries

All inclusive menu includes tax and gratuity.



PRIVATE DINING | \$100 ALL INCLUSIVE MENU

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, accompaniment, wine, dessert, and coffee or hot tea service.

SOUP OR SALAD SELECTIONS

Louisiana Seafood Gumbo
Steak House Salad | Caesar

ENTRÉE SELECTIONS

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

Filet | Ribeye | Maryland Style Crab Cakes | Salmon Filet
Blackened Yellowfin Tuna | Stuffed Chicken Breast

ACCOMPANIMENT SELECTIONS | PLEASE PRE-SELECT TWO ITEMS

Mashed Potatoes | Lyonnaise Potatoes | Baked Potato | Potatoes Au Gratin
Fresh Broccoli | Creamed Spinach | Sautéed Wild Mushrooms

DESSERT SELECTIONS | PLEASE PRE-SELECT TWO ITEMS

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

WINE | THREE GLASSES OF HOUSE WINE

Chardonnay | Cabernet Sauvignon | Merlot

Refer to the Hors d'oeuvres page for a list of starters that may be added to any menu for an additional charge.

All inclusive menu includes tax and gratuity.