



## First Course

SELECT ONE PER TWO GUESTS

### Colossal Shrimp Cocktail

U-12 shrimp, lemon and cocktail sauce

### Coconut Shrimp

Asian ginger sauce

### Calamari

flash fried, peppers, tomatoes, caper beurre blanc

### Tuna Tartare

ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze

### Oysters Rockefeller

spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano

### Meatballs

ground veal and beef tenderloin meatballs, tomato sauce, burrata, parsley

## Second Course

SELECT ONE PER GUEST

### Lobster Bisque

Amontillado Sherry

### Wood Fired Wedge

wood fired artisan romaine, heirloom tomatoes, smoked bacon, bleu cheese dressing, pickled onions, crostini

### French Onion Soup

au gratin

### Harvest Salad

baby greens, Gala apples, dried cherries, toasted walnuts &amp; pumpkin seeds, Stilton bleu cheese, balsamic vinaigrette

## Main Course

SELECT ONE PER GUEST

### Filet Mignon

USDA Prime, Double R Ranch Signature Black Angus Beef, 10 ounce - zip sauce, twice baked potato, roasted butternut squash and Brussels sprouts

### Roast Prime Rib of Beef

12 ounce cut - horseradish sauce, twice baked potato, roasted butternut squash and Brussels sprouts

### Chicago Cut Bone-In Ribeye

USDA Prime, dry-aged G.F. Swift 1855 Black Angus Beef, 20 ounce - twice baked potato, roasted butternut squash and Brussels sprouts

### Lamb Chops

Colorado Lamb Rib Chops, double cut, 14 ounce - demi-glace, mint chimichurri, twice baked potato, roasted butternut squash and Brussels sprouts

### Chicken Scaloppine Tosca

Pan seared in Italian bread crumbs, lemon and garlic cream sauce - with roasted butternut squash and Brussels sprouts

### Pan Seared Halibut

roasted Brussels sprouts &amp; butternut squash, baby parsnips and carrots, potato croquette, sauce beurre blanc

### Seared U-8 Scallops

butternut squash risotto, wilted watercress, crispy San Danielle Prosciutto

## Enhancements

ADDITIONAL CHARGE AS LISTED

### Compound Butters

Truffle, Garlic &amp; Herb, or Gorgonzola Bleu \$6

### Surf your Turf

with a 6 ounce South African Rock Lobster Tail or 3/4 pound Alaskan King Crab, drawn butter \$59 \$148

### Sautéed Mushrooms or Onions

or if you'd like, a little of both \$9

### Finishing Sauces

Zip, Béarnaise, Demi Glace or Au Poivre \$7

## Dessert

SELECT ONE PER GUEST

### Cheesecake

New York Style, candied pecans, honey

### Key Lime Pie

graham cracker crust, whipped cream

### Tiramisu

mascarpone mousse layered with lady fingers soaked with Lavazza espresso, Cognac and Kahlúa, dusted with cocoa

### Chocolate Torte

dark chocolate cake, milk chocolate mousse, dark chocolate and Chambord ganache, toasted hazelnuts, raspberry coulis

\$135 per guest plus tax and 22% gratuity