



Private Dining Room Menu

All selections include bread service, house salad,
whipped potatoes and mixed vegetables
(Please inquire if you care to request an alternative starch or vegetable)

Entrée Selections

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| Seared Diver Scallops⁽²⁾ & Jumbo Shrimp⁽³⁾ with Beurre Blanc | \$31 |
| Truffle-Honey Glazed Pork Chop^(7-8oz) | \$27 |
| Smoked New Zealand Lamb Chops^(7-8oz) with Bordelaise Sauce | \$43 |
| Grilled North Atlantic Salmon^(7oz) with Beurre Blanc | \$29 |
| Grilled Peppercorn Beef Medallions^(2x4oz) with Peppercorn Sauce | \$38 |
| Parmesan Breaded Artichoke Chicken^(7oz) Garlic Cream Sauce | \$24 |
| Grilled Kansas City Strip^(12oz) with Bordelaise Sauce | \$36 |
| Petite Filet^(4oz) with Peppercorn Sauce and Grilled Salmon^(5oz) with Beurre Blanc Combo | \$37 |
| Pan Seared Tilapia^(7oz) with Beurre Blanc | \$28 |
| Grilled Beef Ribeye^(12oz) with Bleu Cheese Cream Sauce | \$35 |

Dessert Selections - \$7

New York Style Cheesecake

Chocolate Layer Cake

Carrot Cake

Crème Bruleè