

PRIVATE DINING MENU

LUNCH No. 1

SOUP & SALAD *choice of*

Peterson's Caesar *Hearts of Romaine, Parmesan Ribbons, Croutons*

🍷 Maine Lobster Bisque *Chives, Herb Oil, Lump Lobster Meat*

ENTRÉES *choice of*

Grilled Salmon Chop Salad

Baby Iceberg, Atlantic Salmon Fillet, Cucumbers, Tomatoes, Walnuts, Pears, Danish Blue Cheese Dressing

Greg Norman Ranch Signature 10 oz. Wagyu Burger with Steak Fries

Lettuce, Tomato, Red Onion, House Pickle, House Steak Sauce

Chicken Breast with Peterson's Mashed Potatoes

Pan Roasted, Pan Jus

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Raspberry Sauce and Fresh Berries*

🍷 Chocolate Pot de Crème *Shaved Dark Chocolate & Heavy Whipping Cream*

COFFEE, TEA & SODA INCLUDED

\$30 Per Guest *plus tax and gratuity*

CUSTOM OPTIONS

Ask your event coordinator about additional menu, liquor and event enhancement options.

PRIVATE DINING MENU

LUNCH No. 2

SOUP & SALAD *choice of*

Artisan Greens *Goat Cheese, Maple Mint Vinaigrette, Peppered Pecans*

Peterson's Caesar *Hearts of Romaine, Parmesan Ribbons, Croutons*

🍷 Maine Lobster Bisque *Chives, Herb Oil, Lump Lobster Meat*

ENTRÉES *choice of*

Filet Mignon 6 oz *Cabernet Veal Jus, Roasted Tomato*

Atlantic Salmon Fillet *Cider Glazed*

Chicken Breast *Pan Roasted, Pan Jus*

ENTRÉES SERVED WITH PETERSON'S MASHED POTATOES & CHEF'S SEASONAL VEGETABLE

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Raspberry Sauce and Fresh Berries*

🍷 White Chocolate Crème Brûlée *Cinnamon and House Biscotti*

COFFEE, TEA & SODA INCLUDED

\$45 Per Guest *plus tax and gratuity*

CUSTOM OPTIONS

Ask your event coordinator about additional menu, liquor and event enhancement options.

PRIVATE DINING MENU

LUNCH No. 3

APPETIZERS *for the table*

Gulf Shrimp Cocktail *Cocktail Sauce, Remoulade Horseradish*

Heirloom Tomato & Mozzarella *Balsamic Syrup Drizzle*

SOUP & SALAD *choice of*

Baby Iceberg "The Wedge" *Danish Blue Cheese Dressing, Asian Pear, Walnut, Red Pepper Coulis, Balsamic Syrup*

Peterson's Caesar *Hearts of Romaine, Parmesan Ribbons, Croutons*

🍷 Maine Lobster Bisque *Chives, Herb Oil, Lump Lobster Meat*

ENTRÉES *choice of*

Atlantic Salmon Fillet *Cider Glazed, Herbs*

Chicken Breast *Pan Roasted, Pan Jus*

Petite Center Cut Filet Mignon 8 oz *Cabernet Veal Jus, Roasted Tomato*

USDA PRIME Strip Steak 12 oz *Cabernet Veal Jus, Roasted Tomato*

ENTREES SERVED WITH PETERSON'S MASHED POTATOES & CHEF'S SEASONAL VEGETABLE

STEAK ENHANCEMENTS *choice of*

Bacon Blue Cheese Crust \$7 Portobello Mushrooms \$5 Caramelized Onion \$3 Garlic Butter \$4

DESSERT *choice of*

Eli's Chicago Style Cheesecake *Raspberry Sauce and Fresh Berries*

🍷 White Chocolate Crème Brûlée *Cinnamon and Fresh Berries*

Chocolate Pot de Crème *Shaved Dark Chocolate & Heavy Whipping Cream*

COFFEE, TEA & SODA INCLUDED \$50 Per Guest *plus tax and gratuity*

CUSTOM OPTIONS

Ask your event coordinator about additional menus, liquor and event enhancement options.