

# PRIVATE DINNER MENU

## PLATINUM PLAN *Complimentary Sparkling Toast Included*

### APPETIZERS *for the table*

Prime Rib Egg Rolls *Wasabi Horseradish, Aioli, Scallions, White Cheddar, Soy Jus*

Miniature Crab Cakes *Stone Ground Mustard Beurre Blanc*

🕒 Maine Lobster Tempura Fingers *Honey Mustard, Drawn Butter, Lemon*

### 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, Parmigiano Reggiano, Herb Croutons*

🕒 Maine Lobster Bisque *Chives, Herb Oil, Lobster Garnish*

### ENTRÉES *choice of*

Linguine Ai Frutti Di Mare *Nicole-Taylor's Linguine, Shrimp, Mussels, Scallops, Pesto Cream*

Maple Leaf Farms Duck Breast *Smoked Cheddar Grits, Swiss Chard, Sweet Cherry Demi-Glace*

Steak & Lobster *Center Cut 8 oz Filet Mignon, 8 oz Cold Water Lobster Tail, Drawn Butter*

### SIDES *choice of two served family style*

Jumbo Asparagus    🕒 King Crab Mac & Cheese    Brussels Sprouts  
Steakhouse Mashed Potatoes    Creamed Spinach    🕒 Au Gratin Potatoes

### DESSERT *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote*

Double Chocolate Brownie Sundae *Whipped Cream, Candied Pecans,  
Chocolate & Caramel Sauces, Graham Central Ice Cream*

Chef's Seasonal Bread Pudding

COFFEE, TEA, SODA, DOMESTIC BEER & HOUSE WINE INCLUDED

*125/Guest plus tax and gratuity*

### ADDITIONAL OPTIONS

Custom Menus    Beer, Wine & Spirit Packages    Party Cakes    Decorations