

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, Peanut Butter Pie 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