

PRIVATE DINNER MENU

DIAMOND MENU

APPETIZERS *served family-style*

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

Mini Crab Cakes *Stone Ground Mustard Beurre Blanc*

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

STARTERS *choice of*

Baby Iceberg "The Wedge"

Maytag 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 *Pre-select Five (choice of)*

Lobster Bucatini *Tomato Parmesan Cream*

Faroe Island Salmon *Tarragon Beurre Blanc*

D'Artagnan Chicken Breast *Mustard & Maple Glaze*

Center Cut Filet Mignon 8 oz *Cabernet Veal Jus*

USDA PRIME Strip Steak 12 oz *Cabernet Veal Jus*

Jumbo Sea Scallops *Apple Relish, Crisp Pancetta*

Steak & Lobster *8oz Filet Mignon, 4oz Cold Water Lobster Tail*

ENTRÉES SERVED WITH CHEF'S SEASONAL VEGETABLE & MASHED POTATOES

SIDES *Pre-select Two (Served family-style)*

Jumbo Asparagus King Crab Mac & Cheese Brussels Sprouts

Steakhouse Mashed Potatoes Creamed Spinach Au Gratin Potatoes

DESSERTS *choice of*

Eli's Chicago Style Cheesecake *Triple Berry Compote, Chantilly Cream*

Chef's Seasonal Bread Pudding

White Chocolate & Cinnamon Crème Brûlée *White Chocolate & Cinnamon, Fresh Berries*

Double Chocolate Oreo Brownie *Chocolate & Caramel Sauces, Vanilla Ice Cream, Pecans, Chantilly Cream*

Coffee, Tea, and Soda Service Included

ADDITIONAL OPTIONS

Custom Menus & Hors d' Oeuvres Champagne Toast Beer, Wine & Spirit Packages Decorations