

# 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*

### 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