



PRIVATE DINING MENU

OPTION 1

FIRST COURSE

Steak House Salad

Fresh crisp iceberg, romaine, and baby lettuces, garlic croutons, sliced red onions and sliced cherry tomatoes with balsamic vinaigrette

MAIN COURSE

Petite Filet

Broiled expertly to melt in your mouth

-Or-

Stuffed Chicken Breast

Roasted double chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

-Or -

Salmon Fillet

Hand-cut North Atlantic salmon available broiled or with Cajun spices

Served with family style side dishes

Roasted garlic mashed potatoes, and Fresh Creamed Spinach

DESSERT

Chocolate Sin Cake

A decadent chocolate creation served with raspberry sauce

-Or -

Warm Bread Pudding

A New Orleans classic served with a sweet whiskey sauce

Coffee or Tea

\$58 Per Person

Plus 6% CT Sales Tax and 20% Service Charge