



PRIVATE DINING MENU

OPTION 2

FIRST COURSE

Served family style or hand passed

Mushrooms Stuffed with Crabmeat

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese

-And-

Seared Ahi Tuna

Perfectly complemented by a spirited sauce with hints of ginger, mustard, and beer

SECOND COURSE

Steak House Salad

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

-Or-

Caesar Salad

Fresh Crisp Romaine hearts tossed with Romano cheese and a creamy Caesar dressing accompanied by Parmesan and Black Pepper Crisps and grape tomatoes

MAIN COURSE

Filet

The most tender cut of corn-fed Midwestern beef, broiled expertly to melt in your mouth

-Or-

Ribeye

Well marbled for peak flavor, deliciously juicy

-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, Tea, Cappuccino, or Espresso

\$76 Per Person

Plus 6% CT Sales Tax and 20% Service Charge