



Menu I

Lobster Bisque

With Fruits de Mer

or

Seasonal Garden Greens

With Fresh Tomato, Hearts of Palm, Cucumber and
Tossed with your choice of dressing

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Entrée Selections:

Chantrelle Parmesan Crusted Breast of Chicken

Served with Steamed Spinach, Sun-dried Tomatoes and a Wild Mushroom Sauce

Roast Prime Rib of Beef au jus

Yorkshire Pudding

Teriyaki Flat Iron Steak

Served with Shiitake Mushrooms and Teriyaki Sauce

Filet of Pacific Salmon

Pan seared with Beluga Lentils, Pearl Onions and a Black Champagne Sauce

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Dessert Selections:

Chocolate Decadence

A Rich Dense Tort

Crème Brûlée

Classic French Custard with a Caramelized Crust

Steak House Specialty Cheesecake

Baked Fresh Daily in the Steak House
Sour Cream Topping/Flavor Varies Daily

Viennese Roasted Coffee or Specialty Tea

\$55.00 per person, includes tax and gratuity