



## 4-COURSE BANQUET MENU

\$64 PER PERSON - (EXCLUDES TAX AND GRATUITY)

### First Course (CHOICE OF ONE)

#### **Sweet Pea and Zucchini Ravioli**

Crispy Kale, Lemon Cream

#### **Saffron Risotto**

Carnaroli Rice, Spanish Saffron, Grana Padano

### Second Course (CHOICE OF ONE)

#### **Organic Greens Salad**

Local Organic Mixed Greens, Carrots, House Vinaigrette

#### **Romaine Hearts**

Grana Padano, Crouton, House Caesar

#### **Seasonal Soup**

Chef's Inspiration

### Main Course (CHOICE OF THREE)

*We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.*

#### **8 OZ. Filet Mignon**

Whipped Potatoes, Seasonal Vegetables, Bordelaise Sauce

#### **12 OZ. Third Ave Club Steak**

28-Day Dry-Aged Bone-In New York Strip, Whipped Potatoes, Seasonal Vegetables, Brandy Peppercorn Sauce

#### **Free-Range Chicken**

Roasted Mary's Chicken, Herb & White Wine Marinated, Corn & Fava Bean Succotash, Natural Chicken Jus

#### **12 OZ. Roasted Pork Chop**

Marinated Niman Ranch Pork Chop, Celery Root Puree, Grilled Asparagus, Rosemary Jus

#### **Daily Catch**

Chef's preparation of a fresh and seasonal wild fish

### Dessert Course (CHOICE OF ONE)

#### **Butterscotch Bread Pudding**

#### **Chocolate Mousse**

#### **Gelato or Sorbet**



## 4-COURSE BANQUET MENU

\$69 PER PERSON - (EXCLUDES TAX AND GRATUITY)

### First Course (CHOICE OF TWO)

#### **Sweet Pea and Zucchini Ravioli**

Crispy Kale, Lemon Cream

#### **Crab Cakes**

Dungeness Crab, Greens, Lemon Caper Aioli

#### **English Pea Risotto**

24 Month Parmesano Reggiano, Crispy Carrots, Minted Goat Cheese Mousse

### Second Course (CHOICE OF ONE)

#### **Organic Greens Salad**

Local Organic Mixed Greens, Carrots, House Vinaigrette

#### **Romaine Hearts**

Grana Padano, Crouton, House Caesar

#### **Seasonal Soup**

Chef's Inspiration

### Main Course (CHOICE OF THREE)

*We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.*

#### **8 OZ. Filet Mignon**

Whipped Potatoes, Seasonal Vegetables, Bordelaise Sauce

#### **14 OZ. Third Ave Club Steak**

Dry-Aged Bone-In New York Strip, Whipped Potatoes, Seasonal Vegetables, Brandy Peppercorn Sauce

#### **Free-Range Chicken**

Roasted Mary's Chicken, Herb & White Wine Marinated, Corn & Fava Bean Succotash, Natural Chicken Jus

#### **12 OZ. Roasted Pork Chop**

Marinated Niman Ranch Pork Chop, Celery Root Puree, Grilled Asparagus, Rosemary Jus

#### **Daily Catch**

Chef's preparation of a fresh and seasonal wild fish

### Dessert Course (CHOICE OF TWO)

- Crème Brulée

- Chocolate Mousse

- Butterscotch Bread Pudding

- Gelato or Sorbet



## 4-COURSE BANQUET MENU

\$74 PER PERSON - (EXCLUDES TAX AND GRATUITY)

### First Course (CHOICE OF TWO)

#### **Sweet Pea and Zucchini Ravioli**

Crispy Kale, Lemon Cream

#### **Sesame-Crusted Seared Ahi Tuna**

Soba, Ginger-Lime Vinaigrette

#### **Chilled Prawns**

House Cocktail Sauce, Remoulade, Celery

#### **English Pea Risotto**

24 Month Parmesano Reggiano, Crispy Carrots, Minted Goat Cheese Mousse

### Second Course (CHOICE OF TWO)

#### **Spring Salad**

Friseé, Wild Arugula, Snap Peas, English Peas, Asparagus, Pistachios, Lemon Vinaigrette

#### **Romaine Hearts**

Grana Padano, Crouton, House Creaser

#### **Seasonal Soup**

Chef's Inspiration

### Main Course

*We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.*

#### **8 OZ. Filet Mignon**

Whipped Potatoes, Seasonal Vegetables, Bordelaise

#### **18 OZ. Cowboy Steak**

14-Day Dry-Aged Bone-In Ribeye, Whipped Potatoes, Seasonal Vegetables, Cipollini Demi-Glace

#### **Free-Range Chicken**

Roasted Mary's Chicken, Herb & White Wine Marinated, Corn & Fava Bean Succotash, Natural Chicken Jus

#### **Daily Catch**

Chef's preparation of a fresh and seasonal wild fish

### Dessert Course (CHOICE OF TWO)

- Crème Brulée
- Chocolate Mousse
- Butterscotch Bread Pudding
- Gelato or Sorbet



## 4-COURSE BANQUET MENU

\$85 PER PERSON - (EXCLUDES TAX AND GRATUITY)

### First Course (CHOICE OF TWO)

#### **Sweet Pea and Zucchini Ravioli**

Crispy Kale, Lemon Cream

#### **Sesame-Crusted Seared Ahi Tuna**

Soba, Ginger-Lime Vinaigrette

#### **Chilled Prawns**

House Cocktail Sauce, Remoulade, Celery

#### **English Pea Risotto**

24 Month Parmesano Reggiano, Crispy Carrots, Minted Goat Cheese Mousse

### Second Course (CHOICE OF TWO)

#### **Seasonal Soup**

Chef's Inspiration

#### **Romaine Hearts**

Grana Padano, Crouton, House Caesar

#### **Panzanella Salad**

Beef Steak Tomatoes, Grilled Garlic Rubbed Ciabatta, Bell Pepper, Wild Arugula, Micro Basil, Champagne Vinaigrette

### Main Course

*We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.*

#### **20 OZ. T-Bone Steak**

28-Day Dry-Aged Signature Cut, Truffled Potato Muffin, Seasonal Vegetables, Bordelaise Sauce

#### **8 OZ. Filet Mignon**

Whipped Potatoes, Seasonal Vegetables, Bordelaise

#### **Free-Range Chicken**

Roasted Mary's Chicken, Herb & White Wine Marinated, Corn & Fava Bean Succotash, Natural Chicken Jus

#### **Daily Catch**

Chef's preparation of a fresh and seasonal wild fish

### Dessert Course (CHOICE OF TWO)

- Crème Brulée
- Chocolate Mousse
- Butterscotch Bread Pudding
- Gelato or Sorbet



## 4-COURSE BANQUET MENU

\$95 PER PERSON - (EXCLUDES TAX AND GRATUITY)

### First Course (CHOICE OF TWO)

#### Sweet Pea and Zucchini Ravioli

Crispy Kale, Lemon Cream

#### Sesame-Crusted Seared Ahi Tuna

Soba, Ginger-Lime Vinaigrette

#### Chilled Prawns

House Cocktail Sauce, Remoulade, Celery

#### English Pea Risotto

24 Month Parmesano Reggiano, Crispy Carrots, Minted Goat Cheese Mousse

### Second Course (CHOICE OF TWO)

#### Seasonal Soup

Chef's Inspiration

#### Romaine Hearts

Grana Padano, Crouton, House Caesar

#### Panzanella Salad

Beef Steak Tomates, Grilled Garlic Rubbed Ciabatta, Bell Pepper, Wild Arugula, Micro Basil, Champagne Vinaigrette

### Main Course

*We take pride in serving the finest Midwest USDA Prime and Certified Angus Beef. All of our bone-in steaks are dry aged, hand-cut and selected, and finished in our 1800 degree broiler.*

#### 22 OZ. Porterhouse Steak

28-Day Dry-Aged Signature Cut, Truffled Potato Muffin, Seasonal Vegetables, Bordelaise Sauce

#### 8 OZ. Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Bordelaise

#### Free-Range Chicken

Roasted Mary's Chicken, Herb & White Wine Marinated, Corn & Fava Bean Succotash, Natural Chicken Jus

#### Daily Catch

Chef's preparation of a fresh and seasonal wild fish

### Dessert Course (CHOICE OF TWO)

- Crème Brulée
- Chocolate Molten Cake
- Butterscotch Bread Pudding
- Gelato or Sorbet



## Vegetarian Options\*

*\*In addition, you may opt for one of the following as one of your main course selections.*

### **Grilled Vegetable Napoleon**

Portobello mushroom, seasonal vegetables, quinoa, herb pistou

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### **Vegetable Plate**

Grilled and sautéed assorted vegetables, steamed rice

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### **Stuffed Bell Pepper**

Seasonal vegetables, rice, grana padano, piquillo pepper sauce