



3-COURSE BANQUET MENU

\$54 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Organic Greens Salad

Local Organic Mixed Greens, Carrots, House Vinaigrette

Romaine Hearts

Grana Padano, Crouton, House Caesar

Apple & Cranberry Salad (\$3 Supplement)

Mixed Baby Greens, Roasted Fuji Apples, Dried Cranberries, Shaved Fennel, Candied Walnuts, Cider Vinaigrette

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, Potato Puree, Wild Mushrooms, Natural Chicken Jus

Prosciutto Wrapped Pork Chop

Dijon & Rosemary Wrapped Pork Chop, Celery Root & Apple Puree, Sautéed Leaves of Brussel Sprouts, Raisins, Natural Jus

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF TWO)

Butterscotch Bread Pudding

Chocolate Mousse

Gelato or Sorbet



3-COURSE BANQUET MENU

\$59 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Organic Greens Salad

Local Organic Mixed Greens, Carrots, House Vinaigrette

Apple & Cranberry Salad

Mixed Baby Greens, Roasted Fuji Apples, Dried Cranberries, Shaved Fennel, Candied Walnuts, Cider Vinaigrette

Iceberg Wedge Salad

Smoked Bacon, Cherry Tomatoes, Pickled Shallots, Blue Cheese Dressing

Chilled Prawns

Gulf Prawns, House Cocktail Sauce, Lemon

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, Potato Puree, Wild Mushrooms, Natural Chicken Jus

Prosciutto Wrapped Pork Chop

Dijon & Rosemary Wrapped Pork Chop, Celery Root & Apple Puree, Sautéed Leaves of Brussel Sprouts, Raisins, Natural Jus

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF TWO)

Butterscotch Bread Pudding

Chocolate Mousse

Gelato or Sorbet



3-COURSE BANQUET MENU

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

First Course

(CHOICE OF TWO)

Organic Greens Salad

Local Organic Mixed Greens, Carrots, House Vinaigrette

Apple & Cranberry Salad

Mixed Baby Greens, Roasted Fuji Apples, Dried Cranberries, Shaved Fennel, Candied Walnuts, Cider Vinaigrette

Chilled Prawns

House Cocktail Sauce, Remoulade, Celery

Crab Cakes

Dungeness Crab, Lemon Caper Aioli

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

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

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, Potato Puree, Wild Mushrooms, Natural Chicken Jus

Prosciutto Wrapped Pork Chop

Dijon & Rosemary Wrapped Pork Chop, Celery Root & Apple Puree, Sautéed Leaves of Brussel Sprouts, Raisins, Natural Jus

Daily Catch

Chef's preparation of a fresh and seasonal wild fish

Dessert Course

(CHOICE OF TWO)

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



3-COURSE BANQUET MENU

\$79 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Organic Greens Salad

Local Organic Mixed Greens, Carrots, House Vinaigrette

Apple & Cranberry Salad

Mixed Baby Greens, Roasted Fuji Apples, Dried Cranberries, Shaved Fennel, Candied Walnuts, Cider Vinaigrette

Chilled Prawns

House Cocktail Sauce, Remoulade, Celery

Crab Cakes

Dungeness Crab, Lemon Caper Aioli

Seasonal Soup

Chef's Inspiration

Main Course

(CHOICE OF FOUR)

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

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

18 OZ. Cowboy Steak

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

Lamb Chops

Fresh Herb and Garlic Marinade, Farro With Olives, Capers, Almonds

Free-Range Chicken

Roasted Mary's Chicken, Herb & White Wine Marinated, Potato Puree, Wild Mushrooms, 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



3-COURSE BANQUET MENU

\$ 89 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Organic Greens Salad

Local Organic Mixed Greens, Carrots, House Vinaigrette

Beets Salad

Roasted Beets, Greens, Crispy Goat Cheese, Garlic Sherry Vinaigrette

Wild Mushroom Salad

Roasted Wild Mushrooms, Wild Arugula, Frisee, Toasted Pistachios, Parmesano Regiano, Balsamic Vinaigrette

Crab Cakes

Dungeness Crab, Lemon Caper Aioli

Seasonal Soup

Chef's Inspiration

Main Course

(CHOICE OF FOUR)

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 Puree, Seasonal Vegetables, Bordelaise Sauce

8 OZ. Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Bordelaise Sauce

18 OZ. Cowboy Steak

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

Lamb Chops

Fresh Herb and Garlic Marinade, Farro With Olives, Capers, Almonds

Free-Range Chicken

Roasted Mary's Chicken, Herb & White Wine Marinated, Potato Puree, Wild Mushrooms, 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



3-COURSE BANQUET MENU

\$99 PER PERSON - (EXCLUDES TAX AND GRATUITY)

First Course

(CHOICE OF TWO)

Organic Greens Salad

Local Organic Mixed Greens, Carrots, House Vinaigrette

Beets Salad

Roasted Beets, Greens, Crispy Goat Cheese, Garlic Sherry Vinaigrette

Carpaccio

Beef Tender Lion, Wild Arugula, Red Onion, Cherry Tomatoes, Parmesano Reggiano, Olive Oil, Dijon Vinaigrette

Crab Cakes

Dungeness Crab, Lemon Caper Aioli

Seasonal Soup

Chef's Inspiration

Main Course

(CHOICE OF FOUR)

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 Sauce

18 OZ. Cowboy Steak

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

Lamb Chops

Fresh Herb and Garlic Marinade, Farro With Olives, Capers, Almonds

Free-Range Chicken

Roasted Mary's Chicken, Herb & White Wine Marinated, Potato Puree, Wild Mushrooms, 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 to your main course selections, you may add one of the following vegetarian options.*

Seasonal Vegetable Plate

Grilled & Sautéed Assorted Vegetables, Jasmine Rice

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Seasonal Risotto

Chef's Preparation of a Seasonal Vegetarian Risotto

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Stuffed Bell Pepper

Seasonal Vegetables, Rice, Grana Padano, Piquillo Pepper Sauce