



# 4-COURSE BANQUET MENU

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

## First Course

(CHOICE OF ONE)

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

Crispy Kale, Lemon Cream

### **Stinging Nettle Risotto**

Slow Cooked Carnaroli Rice, Roasted & Marinated Cherry Tomatoes, Frisee, 24 Month Parmesano Reggiano

## 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, 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 ONE)

### **Butterscotch Bread Pudding**

### **Chocolate Mousse**

### **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

### **Crab Cakes**

Dungeness Crab, Greens, Lemon Caper Aioli

### **Stinging Nettle Risotto**

Slow Cooked Carnaroli Rice, Roasted & Marinated Cherry Tomatoes, Frisee, 24 Month Parmesano Reggiano

## 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, 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

- Chocolate Mousse

- Butterscotch Bread Pudding

- Gelato or Sorbet



# 4-COURSE BANQUET MENU

\$ 80 PER PERSON - (EXCLUDES TAX AND GRATUITY)

## First Course

(CHOICE OF TWO)

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

Crispy Kale, Lemon Cream

### **Carpaccio**

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

### **Chilled Prawns**

House Cocktail Sauce, Remoulade, Celery

### **Stinging Nettle Risotto**

Slow Cooked Carnaroli Rice, Roasted & Marinated Cherry Tomatoes, Frisee, 24 Month Parmesano Reggiano

## Second Course

(CHOICE OF TWO)

### **Apple & Cranberry Salad**

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

- Butterscotch Bread Pudding

- Gelato or Sorbet



## 4-COURSE BANQUET MENU

\$90 PER PERSON - (EXCLUDES TAX AND GRATUITY)

### First Course

(CHOICE OF TWO)

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

Crispy Kale, Lemon Cream

#### **Carpaccio**

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

#### **Chilled Prawns**

House Cocktail Sauce, Remoulade, Celery

### Second Course

(CHOICE OF TWO)

#### **Seasonal Soup**

Chef's Inspiration

#### **Romaine Hearts**

Grana Padano, Crouton, House Caesar

#### **Wild Mushroom Salad**

Roasted Wild Mushrooms, Wild Arugula, Frisee, Toasted Pistachios, Parmesano Reggiano, Balsamic 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.*

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

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

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

Whipped Potatoes, Seasonal Vegetables, Bordelaise

#### **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



# 4-COURSE BANQUET MENU

\$100 PER PERSON - (EXCLUDES TAX AND GRATUITY)

## First Course

(CHOICE OF TWO)

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

Crispy Kale, Lemon Cream

### **Carpaccio**

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

### **Chilled Prawns**

House Cocktail Sauce, Remoulade, Celery

## Second Course

(CHOICE OF TWO)

### **Seasonal Soup**

Chef's Inspiration

### **Romaine Hearts**

Grana Padano, Crouton, House Caesar

### **Wild Mushroom Salad**

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