

The Steak House

Appetizers (Choose 2)

- The Seafood Tower: A Bounty of Shrimp Cocktail, Crab Legs, Stone Claws, Mussels, Clams, and Oysters on the Half Shell with All of the Classic Accoutrements (*Market Price*)
- Coconut Shrimp with Passion Fruit Coulis
- Crab Cakes with Mango Chutney & Slaw
- Ahi Tuna Tataki on Sesame Crisp with Cucumber & Chili-Lime Aioli
- Diver Scallops, Applewood Smoked Bacon, Blackberry Reduction
- Tuna Tartare Shooters with Tropical Fruit, Citrus, & Avocado

Soup (Included)

- Lobster Bisque

Salad (Choose 1)

- Beefsteak Tomatoes, Basil, Balsamic Reduction, Truffle Oil, & Bleu Cheese
- "The Unfashionable Wedge Salad"
- Field Greens with Berries, Gorgonzola, Caramelized Walnuts, & Raspberry Vinaigrette
- Caesar Salad with Romaine Hearts, Shaved Parmesan, & Grape Tomatoes

Entrées

- Choose 1: Beef Tenderloin, Herb Crusted Prime Rib, or New York Striploin (*Market Price*)
- Choose 2 Sauces:
 - Au Jus with Horseradish
 - Au Poivre (*Demi-Glace, Cognac, Cream, Cracked Pepper*)
 - Balsamic or Port Wine Reduction
 - Bearnaise (*Hollandaise with Tarragon & Champagne Vinegar*)
 - Bordelaise (*Red Wine Sauce with Demi-Glace*)
 - Brandy Cream Sauce with Gorgonzola & Fresh Herbs
- Garnishes (*All Included*):
 - Sautéed Wild Mushrooms with Truffle Oil
 - Caramelized Onions
 - Crumbled Bleu Cheese
- Make it "Surf & Turf" (*Add Lobster, Shrimp, or Crab to any Beef Entrée, Market Price*)

Sides

Vegetables (Choose 1)

- Seasonal Grilled Vegetable Platter of Zucchini, Squash, Eggplant, Peppers, Tomatoes, & Mushrooms
- Asparagus with Lemon Aioli
- Broccoli Florets Sautéed with Caramelized Garlic & Olive Oil
- Creamed Spinach or Sautéed Spinach with Garlic & Olive Oil

Starches (Choose 1)

- Baked Potato with all the Fixings, Including Sour Cream, Chives, Bacon, Butter, & Cheese
- Garlic Mashed Potatoes

- Lobster Mashed Potatoes or Lobster Mac n' Cheese (*Market Price*)
- Potatoes Au Gratin
- Roasted Fingerling Potatoes
- Roasted Sweet Potatoes

Dessert (*Choose 1*)

- Chef's Selection of Stella G's Homemade Scones & Other Assorted Pastries
- Apple, Peach, or Mixed Berry Crisp with Vanilla Ice Cream
- Bananas Foster
- Cherries Jubilee
- Poached Pears with Port, Fall Spices, Pistachios, & Cinnamon Ice Cream
- Crepes Flambéed with Grand Marnier, Served with Warm Strawberry Compote & Vanilla Ice Cream
- Chocolate Mousse Parfait with Macerated Berries, Brownie Crumble, & Whipped Cream
- Tiramisu
- NY Style Cheesecake with Wild Berry Compote