

PRIVATE
DINING

M
E
N
U

21 MAIN

\$120 PER PERSON

Salad Selection Caesar Salad

Entree Choice Course

8 oz. Filet Mignon

14 oz. USDA PRIME New York Strip

Chilean Sea Bass

18 oz. Butcher Block Pork Chop

Family Style Sides

Whipped Potatoes

Mac & Cheese Au Gratin

Asparagus

Dessert Course

NY Style Cheese Cake

Chocolate Torte

RAW BAR PLATTER

additional \$35 per person

U8 Shrimp Cocktail and Oyster on the Half Shell

OR

Sushi Platter

additional \$40 per person

Chef's Selection of Sashimi, Nigiri & Sushi Rolls

RESTRICTIONS APPLY

PRIVATE
DINING

M
E
N
U

21 MAIN

\$150 PER PERSON

Appetizers Upon Arrival

Nueske's bacon with Maple Balsamic Bourbon & Peach Jam
Parmesan Baked Shrimp
Oysters Rockefeller

Salad Selection

Caesar Salad

Entree

12 oz. Filet Mignon
18 oz. Butcher Block Pork Chop
20 oz. Dry Aged Ribeye
Chilean Sea Bass

Family Style Sides

Whipped Potatoes
Mac & Cheese Au Gratin
Asparagus

Dessert Course

NY Style Cheese Cake
Chocolate Torte

RESTRICTIONS APPLY

PRIVATE
DINING

M
E
N
U

21 MAIN

EXPERIENCE

\$195 per Person

Family Style Hors d'oeuvres

Oysters Rockefeller

Parmesan Baked Shrimp

Shrimp Cocktail

Chef's Selection of Sashimi, Nigiri & Sushi Rolls

Salad Selection *Prepared Tableside*

Caesar Salad

Table Side Prime Steak Carving

Center Cut Filet Loin

Butcher Block PRIME Pork Chop

35 Day In-House Dry Aged USDA PRIME Ribeye

USDA PRIME Bone in Tomahawk

Chilean Sea Bass

Family Style Sides

Whipped Potatoes

Mac & Cheese Au Gratin

Asparagus

Creamed Spinach with Pancetta

Dessert Course *Prepared Tableside*

NY Cheesecake Bananas Foster

RESTRICTIONS APPLY