

## **Menu IV**

If you wish, you may enjoy a separate appetizer and salad course for an additional cost.  
Items from other menus may be substituted for an additional charge.

**\$ 70.00**

### **Soup**

**Soup of the Day**

### **Salad**

*Select 1:*

#### **Baby Greens Salad**

*marinated cherry tomatoes, onions,  
candied texas pecans and honey-lemon vinaigrette*

#### **Caesar Salad**

*sourdough croutons & grana parmesan*

### **Entrees**

*Select 3:*

#### **6 oz. Filet Mignon & ½ Chicken Fried Maine Lobster Tail**

*black truffle butter sauce*

#### **14 oz. Premium Gold Angus New York Strip**

*petite shrimp spike (3)*

#### **14oz Slow Smoked Prime Rib**

*Pre-Order , minimum 12 orders*

#### **Natural Cut Pork Chop & Petite Shrimp Spike (3)**

*Chipotle Glaze*

#### **Grilled Wild Salmon, Egg caper Beurre blanc**

#### **Mesquite Grilled Chicken Breast**

*½ grilled Maine Lobster Tail, garlic chive butter sauce*

#### **Chilean Sea Bass**

*Jalapeno Buerre Blanc*

### **Sides**

All Entrees are served with Roasted Garlic Smashed New Potatoes

*Select 1 additional:*

**Sautéed Mixed Vegetables  
Steamed Broccoli**

**Lemon Griddled Asparagus  
Sautéed Spinach**

### **Desserts**

*Select 2:*

#### **Crème Brûlée of the Day**

#### **Pumpkin Cheesecake Tart**

**Fresh Berries,***sweetened fresh whipped cream*

**Warm Dark Chocolate Pudding Cake, caramel sauce & ice cream**

#### **Cheesecake of the Day**

**Carrot Cake, caramel sauce**