

PRE THEATRE DINNER MENU
\$70/PERSON * PRIX FIXE

First Course

Choice of:

Mixed Field Greens

Tomato, Cucumber, Radish Vinaigrette

Caesar Salad

Garlic Crouton, Shaved Reggiano

Second Course

Choice of:

6oz Filet Mignon

Served with Dakota's Steak Sauce

Roasted Herb Chicken

Organic ½ Half Chicken, Lemon Poultry Jus

Scottish Salmon

Jerk Spice, Cauliflower Rice, Pineapple Salsa

With These Two Family Style Sides...

Roasted Garlic Mashed Potatoes

Steamed Asparagus

Third Course

Choice of:

White Chocolate Cheesecake

Blueberry Sauce

Coconut Cream Pie

Whipped Cream, Toasted Coconut, Caramel

DINNER \$85/PERSON * PRIX FIXE

First Course

Choice of:

Mixed Field Greens

Tomato, Cucumber, Radish Vinaigrette

Caesar Salad

Garlic Crouton, Shaved Reggiano

Wedge Salad

Danish Blue, Tomatoes, Bacon

Second Course

Choice of:

10oz Filet Mignon

14oz NY Strip

16oz Ribeye

Roasted Herb Chicken

Organic ½ Chicken, Lemon Poultry Jus

Scottish Salmon

Jerk Spice, Cauliflower Rice, Pineapple Salsa

With Three of These Family Style Sides...

*Roasted Garlic Mashed Potatoes, Mac & Cheese
Crisped Brussels Sprouts, Roasted Corn, Grilled Asparagus, Harticot Verts*

Third Course

Choice of:

White Chocolate Cheesecake

Bluberry Sauce

Crème Brulee

Seasonal berries

Coconut Cream Pie

Whipped cream, toasted coconut, caramel

DINNER \$100/PERSON * PRIX FIXE

First Course

(Served Family Style)

Shrimp Cocktail
Signature Cocktail Sauce

Crab Cakes
Remoulade, Citrus Slaw

Goat Cheese Ravioli
Sundried Tomatoes, Truffle Oil

Second Course

Choice of:

Mixed Field Greens
Tomato, Cucumber, Radish Vinaigrette

Caesar
Garlic Cruton, Shaved Reggiano

Wedge

Danish Blue, Tomatoes, Bacon

Entree

Choice of:

16oz Bone In Filet

14 oz NY Strip

16 oz Ribeye

Roasted Herb Chicken

Organic ½ Chicken, Lemon Poultry Jus

Catch of the Day

Chef's Choice Vegetables

With Four of These Family Style Sides...

*Garlic Whipped Potatoes, Grilled Asparagus, Lobster Mac & Cheese, Brussel Sprouts,
Beer-Battered Fries, Roasted Corn, Haricot Verts*

Dessert

Choice of:

Creme Brulee
Seasonal Berries

Chocolate Tart

Raspberry Reduction, Whipped Cream

Key Lime Pie

Strawberry Balsamic Reduction, Candied Lime

DINNER \$125/PERSON * PRIX FIXE

First Course

(Served Family Style)

Shrimp Cocktail
Signature Cocktail Sauce

Foie Gras Terriene
Brioche, Fig Jam

Crab Cake
Remoulade, Citrus Slaw

Goat Cheese Ravioli
Sundried Tomatoes, Goat Cheese

Second Course

Choice of:

Mixed Field Greens
Tomato, Cucumber, Radish Vinaigrette

Caesar
Garlic Cruton, Shaved Reggiano

Wedge
Danish Blue, Tomatoes, Bacon

Entree

Choice of:

16 oz Bone-In Filet Mignon

18 oz Bone-In Kansas City Strip

22 oz Bone-In Cowboy Ribeye

20 oz Pork Porterhouse
Mustard Demi, Horseradish Cream

Colorado Rack of Lamb
Half-Rack; Mint Sauce

Roasted Herb Chicken
Organic ½ Chicken, Lemon Poultry Jus

Family Style Sides (all)

*Garlic Whipped Potatoes, Grilled Asparagus, Lobster Mac & Cheese
Brussels Sprouts, Haricot Verts, Beer Battered French Fries*

Dessert

Choice of:

Key Lime Pie
Strawberry Balsamic Reduction

Crème Brulee
Seasonal Berries

Chocolate Tart
Raspberry Reduction, Whipped Cream

Coconut Cream Pie
Whipped Cream, Toasted Coconut, Caramel

HOT HORS D'OEUVRES

Priced per Dozen / Passed Butler-Style

BEEF WELLINGTON MINIS \$40

CRAB CAKE MINIS \$48

Garlic Aioli

BACON-WRAPPED SHRIMP \$52

Wasabi Sauce

QUICHE LORRAINE MINIS \$30

Bacon, Gruyere, Onion

CHICKEN SATAY \$32

Sweet Soy, Cilantro

BRAISED BACON BITES \$36

Apricot Glaze

TRUFFLE POTATO BITES \$32

Parmesan, Black Truffle, Chives

COLD HORS D'OEUVRES

Priced per Dozen / Passed Butler-Style

PRIME BEEF TARTARE CROSTINI \$32

Dijon, Capers, Egg, Red Onion

LOBSTER ROLL MINIS \$48

Maine Lobster, Aioli, Mirepoix, Brioche

SHRIMP COCKTAIL \$48

Signature Cocktail Sauce

TUNA TARTARE \$39

Spicy Aioli, Sweet Soy, Wonton Chip

CLASSIC BRUSCHETTA \$28

Basil Marinated Tomatoes, Mozzarella, Crostini

SMOKED SALMON \$32

Cucumber Cup, Dill, 'Everything' Cream Cheese

LUNCH \$35 /PERSON *PRIX FIXE

First Course

Choice of:

Caesar Salad

Garlic Crouton, Shaved Reggiano

Wedge Salad

Danish Blue, Tomatoes, Bacon

Second Course

Choice of:

Crisp Chicken 5-Pepper Linguini

Mixed Peppers, Onions, Tomatoes, Olives, Basil, Basil, Beurre Blanc

Roasted Herb Chicken

Organic ½ Chicken, Lemon Poultry Jus

Scottish Salmon

Jerk Spice, Cauliflower Rice, Pineapple Salsa

Hangar Steak

Grilled Asparagus, Hollandaise

Third Course

Choice of:

Key Lime Pie

Strawberry Balsamic Reduction, Candied Lime

Coconut Cream Pie

Whipped Cream, Toasted Coconut, Caramel

LUNCH \$45/PERSON * PRIX FIXE

First Course

Choice of:

Caesar Salad

Garlic Crouton, Shaved Reggiano

Wedge Salad

Danish Blue, Tomatoes, Bacon

Second Course

Choice of:

Five Pepper Chicken

Linguine. Crisp Chicken, Sauteed Peppers, Onion, Tomato, Olives, Basil, Lemon Butter

Roasted Half Chicken

Sweet Potato Hash, Poultry Jus

Scottish Salmon

Roast Cauliflower, Beurre Blanc

6 oz Filet Mignon

Grilled Asparagus, Hollandaise

Third Course

Choice of:

Crème Brulee

Seasonal Berries

Coconut Cream Pie

Whipped Cream, Toasted Coconut, Caramel

Chocolate Tart

Raspberry Reduction, Whipped Cream

