



Tableside at Tony's

(Advanced notice required for some items)

WARM SPINACH SALAD Wilted Spinach Tossed with Bacon, Onions, Red Wine Vinaigrette

CAVIAR SERVICE Premium Caviar with Frozen Glassware and Bottle Service Presentation

PASTA PORTONOVA Delicate Pasta Finished Tableside with Caviar and a Horseradish Fish Fumet

CHATEAUBRIAND Classic Ribeye Roast Carved from The Silver Chariot, Béarnaise and Bordelaise

STEAK AU POIVRE Pepper-Crusted Steak Flambéed with Cognac, Finished with Cream

STEAK DIANE A Rich Preparation with Garlic, Brandy, Scallions, Sour Cream and Demi-Glace

DUCK PRESS An Elaborate French Tradition: Whole Duck Pressed to Extract Juices

Enriched with Cognac, Honey and Demi-Glace

SALT-CRUSTED SNAPPER Whole Snapper Baked in a Salt Crust, Cracked Open and Served Tableside

HANGING HEN A Dramatic Presentation of Hen Roasted Over Coals, Carved at The Table

DESSERTS

BANANAS FOSTER Caramelized Bananas Flambéed with Rum and Banana Liqueur, Ice Cream

CHERRIES JUBILEE Cherries Flambéed with Grand Marnier, Served Over Ice Cream

CRÊPES SUZETTE Crêpes Flambéed with Orange and Grand Marnier, Finished with Strawberries

STRAWBERRIES ROMANOFF Strawberries Macerated with Grand Marnier, Vanilla Ice Cream

SOUFFLÉ Classic Soufflé Presented with Warm Sauces. Rotating / Seasonal Flavors

(Grand Marnier, Chocolate, White Chocolate, Bananas Foster,

Apricot, Cinnamon, Nutella, Mixed Berries, Strawberry, Raspberry, Nutella)