



(DATE HERE)

(\$150 PRIX FIXE MENU – PRICE WILL NOT BE PRINTED ON ACTUAL MENUS)

(POSSIBLE PERSONALIZED HEADING HERE)

FAMILY STYLE STARTERS

LITTLE GEM SALAD

BALSAMIC CAESAR, HERB CROSTINI

BIBB LETTUCE SALAD

PICKLED BEETS, RED QUINOA, BLACKBERRIES, CHARRED ORANGE VINAIGRETTE

STEAK TARTARE

DIJON MUSTARD, FRIED CAPERS, CALABRIAN CHILI, QUAIL YOLK

JUMBO GULF SHRIMP COCKTAIL

COCKTAIL SAUCE & FRESH HORSERADISH

MAIN COURSE

CHOICE OF:

DRY-AGED NEW YORK STRIP

BLACK ANGUS, HERITAGE HERD, USDA PRIME

FILET MIGNON

BLACK ANGUS, HERITAGE HERD, USDA PRIME

PORK CHOP

NIMAN RANCH

PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS

FAMILY STYLE SIDES

ONION RINGS

POTATO PURÉE

MAC & CHEESE

CREAMED SPINACH

DESSERT FOR THE TABLE

BUTTERSCOTCH PUDDIN'

BROWN BUTTER PECANS, CARAMEL CORN, BOURBON WHIP