Link & Pin

The Classic Menu

$75 per person

TO BEGIN

Artisan Bread
fresh-from-the-oven rolls, whipped salted honey butter

FIRST COURSE

Choose 1

Caesar Salad
traditional Caesar dressing, anchovies, tomato, house-made garlic croutons

Lobster Bisque
Maine lobster, sour cream drizzle, green onions, charred baguette

ENTRÉE

Petite Filet Mignon, 6 oz.
cooked at 1800°F with a "Pittsburgh-style" exterior finish
served with roasted garlic mashed potatoes & haricots verts

Cajun Chicken Pasta
pipette pasta, smoked Cajun cream sauce with peppers & onions,
blackened pesto-marinated chicken, andouille sausage

Bone-in Cheshire Pork Chop
roasted garlic mashed potatoes, haricots verts, honey garlic sauce

TO FINISH

Choose 1

Nutella Budino
chocolate-hazelnut, raspberry coulis, salted caramel, whipped cream

House-made Donuts
two flash-fried donuts, delicately coated with sugar.
Nutella, raspberry coulis, crème anglaise & salted
caramel dipping sauces served family style on the side

All events are subject to sales tax, 20% gratuity and 3% booking fee based on the subtotal.

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The Reserve Menu

$95 per person

TO BEGIN

Artisan Bread
fresh-from-the-oven rolls, whipped salted honey butter

STARTERS

Choose 2 · Served family style

Candied Jalapeño Bacon
brown sugar glaze, smoky Dijon

Truffle Garlic Fries
truffle oil, minced garlic, parsley, horseradish aioli

Brussels Sprouts
orange caramel glaze, red onions, toasted almonds

General Tso Cauliflower
crispy cauliflower, almonds, Asian slaw, kokuho rice

Hummus Trio
traditional, red beet, and black bean hummus, EVOO, warm pita

FIRST COURSE

Choose 2

Deconstructed Wedge Salad
gorgonzola blue cheese dressing, Nueske's bacon, tomato, red peppers, balsamic reduction

Caesar Salad
traditional Caesar dressing, anchovies, tomato, house-made garlic croutons

Lobster Bisque
Maine lobster, sour cream drizzle, green onions, charred baguette

ENTRÉE

Choose 3

All steaks are cooked at 1800°F for a charred "Pittsburgh-style" exterior finish

Petite Filet Mignon
6 oz. **Upgrade to 8 oz. Filet Mignon +$10*

Dry-Aged Delmonico Ribeye
14 oz.

Grilled Salmon
choice of simply seasoned or blackened served with grilled shrimp, cilantro rice and leafy greens with crumbled gorgonzola cheese & garlic vinaigrette

Cajun Chicken Pasta
pipette pasta, smoked Cajun cream sauce with peppers & onions, blackened pesto-marinated chicken, andouille sausage

SHARED SIDES

Choose 3 · Served family style

Garlic Mashed Potatoes · Charred Asparagus · Haricots Verts · Brussels Sprouts · Roasted Carrots · Hand-Cut Fries · Sautéed Mushrooms · Mexican Street Corn

TO FINISH

Choose 2

Nutella Budino
chocolate-hazelnut, raspberry coulis, salted caramel, whipped cream

3-Layer Chocolate Cake
chocolate cake, chocolate mousse, and Dutch chocolate frosting

14 slices per cake

House-made Donuts
two flash-fried donuts, delicately coated with sugar. Nutella, raspberry coulis, crème anglaise & salted caramel dipping sauces served family style on the side

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The Chairman's Table

$115 per person

TO BEGIN

Artisan Bread
fresh-from-the-oven rolls, whipped salted honey butter

STARTERS

Choose 3 · Served family style

Candied Jalapeño Bacon
brown sugar glaze, smoky Dijon

Truffle Garlic Fries
truffle oil, minced garlic, parsley, horseradish aioli

Brussels Sprouts
orange caramel glaze, red onions, toasted almonds

General Tso Cauliflower
crispy cauliflower, almonds, Asian slaw, kokuho rice

Hummus Trio
traditional, red beet, and black bean hummus, EVOO, warm pita

Shrimp Cocktail
colossal shrimp, house cocktail sauce

FIRST COURSE

Choose 2

Deconstructed Wedge Salad
gorgonzola blue cheese dressing, Nueske's bacon, tomato, red peppers, balsamic reduction

Caesar Salad
traditional Caesar dressing, anchovies, tomato, house-made garlic croutons

Lobster Bisque
Maine lobster, sour cream drizzle, green onions, charred baguette

ENTRÉE

Choose 4

All steaks are cooked at 1800°F for a charred "Pittsburgh-style" exterior finish

Filet Mignon & Lobster Tail
8 oz.

Dry-Aged Delmonico Ribeye
14 oz.

Grilled Salmon
choice of simply seasoned or blackened served with grilled shrimp, cilantro rice and leafy greens with crumbled gorgonzola cheese & garlic vinaigrette

Scallops Esquites
Choice of simply seasoned or blackened U-10 scallops served over a Mexican street corn medley, Cotija cheese, sautéed baby carrots & crispy onion straws

Dry-Aged Prime New York Strip
14 oz.

Cajun Chicken Pasta
pipette pasta, smoked Cajun cream sauce with peppers & onions, blackened pesto-marinated chicken, andouille sausage

Halibut Veracruz
grilled shrimp, cilantro rice, Veracruz sauce with peppers, olives & spices finished with a charred green onion

Curry Mahi Mahi
Grilled shrimp, red curry coconut sauce, vegetable medley, steamed rice, finished with fresh cilantro

SHARED SIDES

Choose 3 · Served family style

Garlic Mashed Potatoes · Grilled Asparagus · Haricots Verts · Brussels Sprouts · Sautéed Mushrooms · Roasted Carrots · Potato Hash Casserole · Hand-Cut Fries · Mexican Street Corn · Truffle Lobster Mac & Cheese

TO FINISH

Choose 2

Nutella Budino
chocolate-hazelnut, raspberry coulis, salted caramel, whipped cream

3-Layer Chocolate Cake
chocolate cake, chocolate mousse, and Dutch chocolate frosting

14 slices per cake

House-made Donuts
two flash-fried donuts, delicately coated with sugar. Nutella, raspberry coulis, crème anglaise & salted caramel dipping sauces served family style on the side

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