



The Classic Menu

\$75 per person

TO BEGIN

Artisan Bread

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

FIRST COURSE

Choose one

Caesar Salad

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

Lobster Bisque

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

ENTRÉE

Choose one

Petite Filet Mignon, 6 oz.

cooked at 1800°F with a “Pittsburgh-style” exterior finish served with roasted garlic mashed potatoes & haricots verts

Bone-in Cheshire Pork Chop

roasted garlic mashed potatoes, haricots verts, honey garlic sauce

Cajun Chicken Pasta

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

TO FINISH

Choose one

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



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 one

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 one

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 one

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



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 one

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 one

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 one

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