



Steak Night Pre Fix

54.99 per person

Appetizers - Choice of One

Lobster Bisque

Tapas Dry Aged Beef Meatballs

Applewood Bacon Steak
Apple slaw, sherry gastrique

Imported Buffalo Fresh Mozzarella
Heirloom tomato, baby arugula, fifteen year old balsamic, extra virgin olive oil

Jumbo Crab Cocktail
Chilled jumbo crab, house made mustard sauce

Caesar Salad
Shaved Parmesan cheese, traditional Caesar dressing

Mixed Baby Green Salad
Mixed greens tossed with candied walnuts and mixed fresh fruit, topped with crumbled Gorgonzola cheese in a honey balsamic vinaigrette

Entrée - Choice of One

Sliced Filet & Jumbo Lump Crab
Asparagus stuffed gnocchi, Marsala wild mushroom cream

Peppercorn Center Cut Filet
Lobster mashed potato, Courvoisier cream

Gorgonzola & Truffle Boneless NY Strip Steak
Cherry Cabernet demi glaze, roasted asparagus, fingerling potato

Dry Aged Porterhouse
Accompanied with garlic mashed potato (\$2.00 up charge)

Dry Aged Bone In Espresso Dusted NY Sirloin
Topped with shallot-butter, garlic mashed potato, roasted asparagus

Dessert - Choice of One

Zabaglione White Chocolate Banana Bread Pudding Tiramisu