

# EXECUTIVE MENU

\$95 Per Person

## FIRST COURSE

A Sampling of All Served Family Style

### POKE POKE\*

*Sashimi Grade Tuna bites marinated in soy, spices, sesame oil & tossed with onions and sesame seeds*

### SHRIMP COCKTAIL

*Jumbo Shrimp Cocktail served with cocktail sauce and lemons*

### GRILLED LAMB LOLLIPOPS\*

*Tomato, arugula and mint risotto*

## SECOND COURSE

*Chef Soup Selection*

## THIRD COURSE

Select One Salad for the Group

*House Salad with Balsamic Dressing*

*House Salad with Ranch Dressing*

*Caesar Salad*

## FOURTH COURSE

### NEW YORK STRIP

*This 18 ounce aged NY Strip is seasoned and cooked on our 900 degree grill and finished with aged gorgonzola cheese*

+ Served with Cheesy Lobster Mashed Potatoes +

### ALASKAN KING CRAB

*A Full 1 ½ pounds of Red King Crab Legs and Claws. Sweet and Delicious.*

+ Served with creamed spinach +

### BLACK GROUPEUR BEURRE BLANC

*Freshly caught and prepared with Lobster Beurre Blanc Sauce*

+ Served over Jasmine Rice and seasoned baby Haricot Verts +

### TOMAHAWK RIBEYE

*Our Tomahawk Black Angus Ribeye is a 32oz Cut Frenched Bone in Steak. Topped with our house made Truffle Butter*

+ Served with Loaded Garlic Mashed Potatoes +

## FINAL COURSE

### CHEF SELECTION

*Selected by the Chef from one of his favorite epicurean desserts*

\*All of our beef and fish items are cooked to order.  
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.