

THE
CHOICE
CUT

.....
\$109 PER PERSON
.....

FIRST COURSE • FAMILY STYLE

JUMBO SHRIMP COCKTAIL
EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER SPICY COCKTAIL SAUCE

SECOND COURSE

CAESAR
BABY ROMAINE, BRIOCHE GARLIC CROUTON,
LIGHT ANCHOVIES, SHAVED PARMIGIANA

ENTRÉE • CHOICE OF

8oz. FILET MIGNON
REVIER CATTLE CO., OLIVIA, MN

WILD SALMON
SAUTÉED, ASAPAGUS, GREEN ONION RISOTTO
LEMON, EXTRA VIRGIN OLIVE OIL

ORGANIC HERB CHICKEN
ROASTED, CREMINI MUSHROOMS, MARSALA WINE SAUCE

ENTRÉE • CHOICE OF

NEW YORK CHEESECAKE
FRESH STRAWBERRIES, WHIPPED CREAM

.....
EAT - DREAM - LOVE

- BARRY DAKAKE

THE
ANGUS
CUT

.....
\$119 PER PERSON
.....

FIRST COURSE • FAMILY STYLE

JUMBO SHRIMP COCKTAIL
EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER SPICY COCKTAIL SAUCE

SECOND COURSE

CAESAR
BABY ROMAINE, BRIOCHE GARLIC CROUTON, LIGHT ANCHOVIES
SHAVED PARMIGIANA

ENTRÉE • CHOICE OF

8oz. FILET MIGNON
RIVIER CATTLE CO, OLIVIA, MN

10oz. NEW YORK SIRLOIN
CREEKSTONE FARMS, ARKANSAS CITY, KS

WILD SALMON
SAUTÉED, ASAPAGUS, GREEN ONION RISOTTO
LEMON, EXTRA VIRGIN OLIVE OIL

ORGANIC HERB CHICKEN
ROASTED, CREMINI MUSHROOMS, MARSALA WINE SAUCE

SIDES • FAMILY STYLE

MAC & CHEESE
SAUTÉED ASPARAGUS
WHIPPED POTATO

DESSERTS • FAMILY STYLE

NEW YORK CHEESECAKE
FRESH STRAWBERRIES, WHIPPED CREAM
.....

EAT - DREAM - LOVE
- BARRY DAKAKE

THE
PRIME
CUT

.....
\$159 PER PERSON
.....

CHEF'S GIFT

CHILLED OYSTER, SPLASH OF PROSECCO

FIRST COURSE • SERVED FAMILY STYLE

JUMBO SHRIMP COCKTAIL
EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER SPICY COCKTAIL SAUCE

BRAISED SHORT RIB RAVIOLI

RATATOUILLE SAUCE, PARMESAN REGGIANO, CRISPY BASIL

SECOND COURSE • CHOICE OF

CAESAR

BABY ROMAINE, BRIOCHE GARLIC CROUTON,
LIGHT ANCHOVIES, SHAVED PARMIGIANA

LOBSTER BISQUE

MAINE LOBSTER, BRANDY, CRÈME FRÂICHE

ENTRÉE • CHOICE OF

8oz. FILET MIGNON

RIVIER CATTLE CO, OLIVIA, MN

10oz. NEW YORK SIRLOIN

CREEKSTONE FARMS, ARKANSAS CITY, KS

WILD SALMON

SAUTÉED, ASPAGUS, GREEN ONION RISOTTO
LEMON, EXTRA VIRGIN OLIVE OIL

ORGANIC HERB CHICKEN

ROASTED, CREMINI MUSHROOMS, MARSALA WINE SAUCE

SIDES • SERVED FAMILY STYLE

MAC & CHEESE • SAUTÉED ASPARAGUS • WHIPPED POTATO
GEORGE MALOOF'S CREAMED CORN

DESSERTS • FAMILY STYLE

NEW YORK CHEESECAKE

FRESH STRAWBERRIES, WHIPPED CREAM
.....

EAT - DREAM - LOVE

- BARRY DAKAKE

THE
QUEEN
CUT

.....
\$179 PER PERSON
.....

FIRST COURSE

CHILLED SHELLFISH PLATTER

MAINE LOBSTER, KING CRAB LEGS, EAST & WEST COAST OYSTERS, JUMBO SHRIMP COCKTAIL
OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE

STEAK TARTARE

BEEF TENDERLOIN, DIJON, HORSERADISH, QUAIL EGG, TOASTED BRIOCHE

SECOND COURSE • CHOICE OF
CAESAR

BABY ROMAINE, BRIOCHE GARLIC CROUTON
LIGHT ANCHOVIES, SHAVED PARMIGIANA

LOBSTER BISQUE

MAINE LOBSTER, BRANDY, CRÈME FRÂICHE

ENTRÉE • CHOICE OF

BIRKSHIRE PORK CHOP

GRILLED, HONEY MUSTARD GLAZE, CRISPY BUTTERMILK ONION RINGS

8oz. FILET MIGNON

RIVIER CATTLE CO, OLIVIA, MN

10oz. NEW YORK SIRLOIN

CREEKSTONE FARMS, ARKANSAS CITY, KS

WILD SALMON

SAUTÉED, ASAPAGUS, GREEN ONION RISOTTO
LEMON, EXTRA VIRGIN OLIVE OIL

ORGANIC HERB CHICKEN

ROASTED, CREMINI MUSHROOMS, MARSALA WINE SAUCE

SIDES

MAC & CHEESE • SAUTÉED ASPARAGUS
WHIPPED POTATO • MUSHROOMS & ONIONS

DESSERTS • FAMILY STYLE

NEW YORK CHEESECAKE
FRESH STRAWBERRIES, WHIPPED CREAM
.....

EAT - DREAM - LOVE

- BARRY DAKAKE

THE
KING
CUT

.....
\$289 PER PERSON
.....

FIRST COURSE • FAMILY STYLE

CHILLED SHELLFISH PLATTER & CHAMPAGNE TOAST
MAINE LOBSTER, KING CRAB LEGS, FRESH OYSTERS WITH GOLDEN OSETRA CAVIAR
JUMBO SHRIMP COCKTAIL, OCTOPUS & CALAMARI SALAD
SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE

SECOND COURSE • FAMILY STYLE

BRAISED SHORT RIB RAVIOLI
RATATOUILLE SAUCE, PARMSEAN REGGIANO, CRISPY BASIL

STEAK TARTARE

BEEF TENDERLOIN, DIJON, HORSERADISH, QUAIL EGG, TOASTED BRIOCHE

THIRD COURSE • CHOICE OF

CAESAR

BABY ROMAINE, BRIOCHE GARLIC CROUTON, SHAVED PARMIGIANA

LOBSTER BISQUE

MAINE LOBSTER, BRANDY, CRÈME FRAICHE

ENTRÉE • CHOICE OF

BIRKSHIRE PORK CHOP

GRILLED, HONEY MUSTARD GLAZE, CRISPY BUTTERMILK ONION RINGS

10oz. NEW YORK SIRLOIN

CREEKSTONE FARMS, ARKANSAS CITY, KS

WILD SALMON

SAUTÉED, ASAPAGUS, GREEN ONION RISOTTO, LEMON, EXTRA VIRGIN OLIVE OIL

ORGANIC HERB CHICKEN

ROASTED, CREMINI MUSHROOMS, MARSALA WINE SAUCE

CHILEAN SEA BASS

BAKED, NEW ENGLAND CHOWDA SAUCE, BUTTER-CRACKER CRUMBS

SIDES • FAMILY STYLE

MAC & CHEESE • SAUTÉED ASPARAGUS • WHIPPED POTATO
MUSHROOMS AND ONIONS • GEORGE MALOOF'S CREAMED CORN

DESSERTS • FAMILY STYLE

NEW YORK CHEESECAKE

FRESH STRAWBERRIES,
WHIPPED CREAM

F'N CHOCOLATE CAKE

CHOCOLATE GANACHE,
RASPBERRY PRESERVES

EAT - DREAM - LOVE

- BARRY DAKAKE