PRIVATE DINING

21 MAIN
$120 PER PERSON

Salad Selection Caesar Salad

Entree Choice Course
8 oz. Filet Mignon
14 oz. USDA PRIME New York Strip
Chilean Sea Bass
18 oz. Butcher Block Pork Chop

Family Style Sides
Whipped Potatoes
Mac & Cheese Au Gratin
Asparagus

Dessert Course
NY Style Cheese Cake
Chocolate Torte

RAW BAR PLATTER
additional $35 per person
U8 Shrimp Cocktail and Oyster on the Half Shell

OR

Sushi Platter
additional $40 per person
Chef's Selection of Sashimi, Nigiri & Sushi Rolls

RESTRICTIONS APPLY
Appetizers Upon Arrival
Nueske’s bacon with Maple Balsamic Bourbon & Peach Jam
Parmesan Baked Shrimp
Oysters Rockefeller

Salad Selection
Caesar Salad

Entree
12 oz. Filet Mignon
18 oz. Butcher Block Pork Chop
20 oz. Dry Aged Ribeye
Chilean Sea Bass

Family Style Sides
Whipped Potatoes
Mac & Cheese Au Gratin
Asparagus

Dessert Course
NY Style Cheese Cake
Chocolate Torte

$150 PER PERSON

RESTRICTIONS APPLY
21 MAIN EXPERIENCE

$195 per Person

Family Style Hors d'oeuvres
Oysters Rockefeller
Parmesan Baked Shrimp
Shrimp Cocktail
Chef's Selection of Sashimi, Nigiri & Sushi Rolls

Salad Selection Prepared Tableside
Caesar Salad

Table Side Prime Steak Carving
Center Cut Filet Loin
Butcher Block PRIME Pork Chop
35 Day In-House Dry Aged USDA PRIME Ribeye
USDA PRIME Bone in Tomahawk
Chilean Sea Bass

Family Style Sides
Whipped Potatoes
Mac & Cheese Au Gratin
Asparagus
Creamed Spinach with Pancetta

Dessert Course Prepared Tableside
NY Cheesecake Bananas Foster

RESTRICTIONS APPLY