



## PREMIER SEATING \$30

3 COURSE DINNER SERVED ALL NIGHT SUNDAY-THURSDAY

### FIRST COURSE

- SMOKED SALMON** • ACCENTED WITH FRESH DILL MAYONNAISE, CAPERS, PITA CRISPS
- ONION SOUP** • GRUYERE CHEESE, PARMESAN CROUTON
- PORTERHOUSE SALAD** • MIXED LOCAL ORGANIC GREENS, LIGHT HERB VINAIGRETTE
- ROMAINE HEARTS** • PARMESAN REGGIANO, RED ONIONS, CAESAR STYLE DRESSING
- ROASTED BEETS** • DUO OF CHIOGGA BEETS, DIJON VINAIGRETTE, GOAT CHEESE

### MAIN COURSE

...SERVED WITH "TWICE BAKED" POTATO AND SAUTEED SEASONAL GREENS

#### "USDA CERTIFIED ANGUS BEEF"

- FILET MIGNON** • 8 OZ CENTER CUT, WILD MUSHROOM BORDELAISE
- PRIME RIB** • "ROCK SALT CRUSTED AND ROASTED TO PERFECTION"
- 12 OZ, AU JUS NATURELLE

#### "ENTREES"

- PORK CHOP** • APPLE CIDER BRINED, WRAPPED IN BACON, MADEIRA-SHALLOT JUS
- RANGE CHICKEN** • DIJON AND HERB COATED - PAN ROASTED BREAST
- FONTINA AND MUSHROOM DUXELLES, MARSALA DEMI-GLACE
- SEASONAL FISH** • "DAILY CATCH"

### DESSERT COURSE

- BREAD PUDDING** • SWEET BOURBON SAUCE, CRÈME ANGLAISE
- CRÈME BRULEE** • TURBINADO SUGAR, WHIPPED CREAM
- GELATO OR SORBET** • DAILY SELECTION