



## GROUP DINING MENU

### FIRST COURSE

Grilled Mexican White Prawn Cocktail

or

Maine Peekytoe Crab Cocktail

or

Oysters Rockefeller - 'Roland Henin's Recipe'

### SALAD COURSE

Chop House Caesar

or

Warm Spinach Salad with Pears and an Apple Wood Smoked Bacon Vinaigrette

### ENTRÉE

*Certified Angus Beef®* Filet Mignon (10 oz.)

or

Lamb Chops - New Zealand - 'Full Rack' (14 oz.)

or

Beef Chop - Bone-in Rib Eye Steak (16 oz.)

or

Cole's 'Famous' Prime - 21 Day Chicago Dry Aged New York Steak (16 oz.)

or

Atlantic Salmon Filet (10 oz.)

Side dishes served Family Style :

Roasted Potatoes

Creamed Spinach

Sautéed Mushroom Caps

### DESSERT

New York Style Cheesecake with Fresh Berries and Crème Anglaise

or

Warm Chocolate Brownie with Caramel Ice Cream and Chocolate Sauce

or

Vanilla Bean Crème Brûlée

\$100.00 per person

Price includes coffee and tea. Vegetarian entrée available upon request.  
20% gratuity and 7.75% sales tax will be added. - Room charge may apply.  
Corkage \$25.00 per 750 ml bottle