



GROUP DINING MENU

FIRST COURSE

Grilled Mexican White Prawn Cocktail
or
Maine Peekytoe Crab Cocktail

SALAD COURSE

Chop House Caesar
or
Classic Wedge of Iceberg Lettuce, Cherry Tomatoes and Maytag Blue Cheese

ENTRÉE

Certified Angus Beef® Filet Mignon (7 oz.)
or
Atlantic Salmon Filet (10 oz.)
or
Niman Ranch Center Cut Pork Chop (12 oz.)

Side dishes served Family Style :

Roasted Potatoes
Creamed Spinach
Sautéed Mushroom Caps

DESSERT

Vanilla Bean Crème Brûlée
or
Warm Chocolate Brownie with Caramel Ice Cream and Chocolate Sauce

\$80.00 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