



## 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

Black Angus Beef Filet Mignon (10 oz.)

or

Öra King New Zealand Salmon Filet (8 oz.)

or

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

or

Beef Chop - Bone-in Rib Eye Steak (22 oz.)

or

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

**\$125.00 per person**

Price includes coffee and tea. Vegetarian entrée available upon request.

7.75% sales tax will be added, tip not included. Room charge may apply.

Corkage \$30.00 per 750 ml bottle