



## 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 Pt. Reyes Blue Cheese

### ENTRÉE

Creekstone Farms Natural Black Angus 'Petite' Filet Mignon (7 oz)  
or  
Ōra King New Zealand Salmon Filet (8 oz.)  
or  
Pork Chop - Long Bone-Niman Ranch (15 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

**\$95.00 per person**

Available Sunday through Thursday

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