



GROUP DINING MENU

FIRST COURSE

Grilled Mexican White Prawn Cocktail
or
Wild Mushroom Crostini, Red Wine Veal Reduction & Truffle Oil

SALAD COURSE

Chop House Caesar
or
Classic Wedge of Iceberg Lettuce, Cherry Tomatoes and Pt. Reyes Blue Cheese
with Nueske's Applewood Smoked Bacon

ENTRÉE

Creekstone Farms Natural Black Angus 'Petite' Filet Mignon (7 oz)
or
Öra 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

\$105.00 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