



GROUP DINING MENU

FIRST COURSE

Grilled Mexican White Prawn Cocktail

or

Wild Mushroom Crostini, Red Wine Veal Reduction & Truffle Oil

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

\$130.00 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