

## PRIVATE DINING MENU \$ 125 PER PERSON

### FOR THE TABLE

Served family style

#### Beef Tenderloin Crostini

Horseradish cream, bruschetta, balsamic glaze

### Spiced Calamari

Crispy squid, pepperoncini, lemon, calabrese chili aioli

## TO START

Choice of

## Melrose Salad

Red gem, lacinato kale, mission figs, whiskey raisins, grana padano, marcona almonds, roasted fig vinaigrette

## Caesar Salad

Romaine hearts, black pepper, pecorino crisp, fried capers

#### Creamy Crab Bisque

Sherry drizzle, chives

## ENTRÉE

Choice of

## Dallas Cut Prime Rib 8oz

Idaho mashers, steamed veggies

## Filet Mignon 8oz

Loaded mashed potatoes, Bordeaux mushrooms, maître d

# Pan Seared Sea Bass

Chili dusted patty pans, butternut puree, gremoulata

## Free Range Roasted Chicken Breast

Herb-crusted frenched breast, basmati rice pilaf, sautéed french beans, pan jus

## Vegetarian Pasta

Orecchiette pasta, kalamata olives, baby carrots, grape tomato, feta cheese, fresh herbs

Desgert
Choice of

New York-style Cheesecake

Graham cracker crust, seasonal fruit compote, whipped cream

Creme Brûlée

Fresh berries, mint