



SELECT MENU
\$95 Per Person
Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

STARTER

Shared per Table

Calamari

Fried Golden, Seasoned Flour, Lemon Aioli

SALAD

Caesar Salad

Hearts of Romaine, Our Signature Caesar Dressing, Shaved Parmesan and Baked Croutons

ENTRÉE

All entrées served with shared sides of Mashed Potatoes and Asparagus Spears

6oz Filet Mignon*

6oz USDA Angus Beef

Roasted Chicken

Seasonal Chef Preparation

Charred Salmon Salad*

Hoisin Seasoned Salmon, Mixed Greens, Red Pepper, Lemon, Spicy Ginger Aioli, Champagne Vinaigrette

Vegetarian or Vegan Entree

Seasonal Chef Preparation

DESSERT

Burnt Creme

Seasonal Berries

Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge.

*20% gratuity will be added to parties of 8 or more. * Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Select items can be prepared Gluten Friendly with minor modifications.*

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CHOICE MENU
\$125 Per Person
Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

STARTER

Shared per Table

Blackened Beef*

Skirt Steak with Cajun Seasoning, Creamy Horseradish, Chimichurri

Hot Peppered Shrimp

Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce

Potato Boulette

Tillamook Cheddar, Baby Red Potato, Green Onion, Smoked Tomato Jam

SOUP & SALAD

Choice of

Cream of Minnesota Wild Rice Soup

Caesar Salad

Hearts of Romaine, Our Signature Caesar Dressing, Shaved Parmesan and Baked Croutons

ENTRÉE

All entrées served with shared sides of Hash Browns, Mushrooms & Asparagus Spears

Beef Tenderloin*

8oz Roasted Tenderloin

Roasted Chicken

Seasonal Chef Preparation

Salmon*

*Grilled Hand-Cut Atlantic Salmon, Soy Glaze, Sauteed Spinach,
Miso Orange Cream Sauce, Citrus Salad, Toasted Sesame Seeds*

Vegetarian or Vegan Entree

Seasonal Chef Preparation

Add-Ons: NY Strip: \$25 Per Person

DESSERT

Burnt Creme

Seasonal Berries

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PRIME MENU
\$150 Per Person
Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

STARTER

Shared per Table

Blackened Beef

6oz Skirt Steak, Horseradish Cream, Chimichurri

Crab Cakes

Sweet & Tender Colossal Blue Crab with Citrus Tarragon Aioli

Shrimp Cocktail

Jumbo Shrimp, Cocktail Sauce, Grated Horseradish, Lemon

SOUP & SALAD

Choice of

Chef's Featured Soup

Ask your Server for Today's Chef Creation

Wedge Salad

Baby Iceberg, Nueske Bacon, Tomatoes, Egg, Penta Cream Cheese, Choice of Dressing

ENTRÉE

All entrées served with shared sides of Hash Browns, Seasonal Vegetables and Asparagus Spears

10oz Filet Oscar

Bearnaise & Jumbo Lump Crab

Pork Chop*

Grilled Minnesota Compart Farms Duroc Pork Chop, Apple Cranberry Relish, Pork Demi-Glace

Sea Bass

*Miso Marinated Pan-Seared Sea Bass, Napa Cabbage, Shiitake Mushrooms,
Roasted Red Pepper, Soy Glaze, Wasabi Sake Cream, Wasabi Pea Crumbles*

Duck*

Braised Midwest Peking Duck, Parsnip Puree, Local Oyster Mushrooms, Baby Carrots, Braised Leeks, Red Wine Demi-Glace

Vegetarian or Vegan Entree

Seasonal Chef Preparation

Add-Ons: NY Strip \$20 Per Person | Ribeye \$25 Per Person

DESSERT

Shared per Table

Molten Lava Cake

Warm Chocolate Lava Cake, Butterscotch Ice Cream, Butter Brickle Caramel Sauce

Cheesecake

Caramel Sauce, Whipped Cream, Chocolate Shavings, Mixed Berries

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