



CHOICE MENU  
Executive Chef: Gheorghe Vatafu  
General Manager Billy Tam

## STARTER

*Shared per Table*

### **Blackened Beef Bites\***

*Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream*

### **Hot Peppered Shrimp**

*Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce*

### **Glazed Bacon**

*Soy and Bourbon Glazed Nueske's Bacon, Cranberry Apple Relish*

## 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*

### **10oz Filet Mignon\***

*10oz USDA Angus Beef*

### **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*

## DESSERT

### **Burnt Creme**

*Seasonal Berries*

*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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SELECT MENU  
Executive Chef: Gheorghe Vatafu  
General Manager Billy Tam

## STARTER

*Shared per Table*

### Calamari

*Dusted with Seasoned Flour and Fried Golden with 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*

### 8oz Filet Mignon\*

*8oz 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*

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PRIME MENU

Executive Chef: Gheorghe Vatafu  
General Manager Billy Tam

## STARTER

*Shared per Table*

### **Blackened Beef Bites\***

*Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream*

### **Miniature Crab Cake**

*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, Tomato, Egg, Penta Cream Cheese, Choice of Dressing*

## ENTRÉE

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

### **New York Strip\***

*18oz USDA Angus Beef (can be substituted for 10oz Filet)*

### **Ribeye\***

*16oz USDA Prime*

### **Pork Chop\***

*Grilled Duroc Pork Chop from Minnesota Compart Farms, Bourbon Glaze, Baked Apple stuffed with Cranberry Relish & Walnuts, Port Lingonberry Demi*

### **Scallops\***

*Pan Seared Jumbo Scallops, Baby Bok Choy, Roasted Red Pepper, Shiitake Mushrooms, Sweet Tangy Hot Sauce, Wasabi Sake Cream*

### **Seasonal Fish\***

*Fresh Seasonal Fish with Chef Preparation*

### **Vegetarian or Vegan Entree**

*Seasonal Chef Preparation*

## DESSERT

*Shared per Table*

### **Molten Lava Cake**

*Warm Chocolate Lava Cake Spiked with Kentucky Bourbon, Butterscotch Ice Cream, Bourbon Caramel Sauce*

### **Cheesecake**

*Caramel Sauce, Whipped Cream, Chocolate Shavings, Mixed Berries*

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