

# **DINNER FOR 4**

- Available Only for Carryout or Curbside Pickup -Three Course Menu for Four Starting at \$66 Per Person

(Includes individual entrees, salad, and family-style sides and dessert)

#### SALAD

(Choice of One, Served Family-Style)

Caesar Salad House made garlic croutons

ML Wedge Iceberg, smoked bacon, egg, fine blue cheese, French dressing

#### **ENTREES**

(Choice of Four)

Filet Mignon 7oz\*

Chicken Milanese Crispy chicken, white wine lemon caper sauce, parmesan

Salmon Filet\*

Rainbow Trout\*

Prime Ribeye Steak 16oz\* + \$13 per person

Lobster Tail 11oz-12oz\* + \$19 per person

Prime New York Strip 14oz\* + \$12 per person

> Filet Mignon 10oz\* + \$12 per person

#### SIDES

(Choice of Two, Served Family-Style)

Fresh Shucked Roasted Grilled Corn

**Caramelized Brussels Sprouts** Thick cut bacon

**Garlic Mashed Potatoes** 

**Grilled Asparagus** Lemon

## DESSERT

(Choice of One)

Flourless Chocolate Torte Creme anglaise & port wine reduction New York Style Cheesecake Amaretto strawberry coulis

### Compliment Your Evening With A Wine Pairing

You May Purchase Any Bottle Of Wine From Our Extensive Wine List To Accompany Your Order

at 25% Off Menu Price •

(Up to \$500 Retail; 6 Bottle Maximum) Must Be 21 Years or Older to Purchase

Before placing your order please let us know if anyone in your party has a food allergy.

\*These items are/may be served raw or uncooked, contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely Gluten-Free.