



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
28 Day Wet-Aged Flannery New York Steak (14oz)

Side dishes served Family Style :

Roasted Potatoes
Creamed Spinach
Sautéed Mushroom Caps

DESSERT

Seasonal Fruit Crisp served with Gelato
or
Warm Chocolate Brownie with Caramel Ice Cream and Chocolate Sauce
or
Amaretto 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