



PRIVATE DINING

For over 15 years, RED Restaurant Group Restaurants have been the go-to place for catering business dinners, get-togethers, special events and soirees. RED guarantees an unspoken style and flair that can only be expected from our nationally recognized, award winning restaurant.

Our Private Dining Coordinator is always available to assist you in making your event seamless, so please do not hesitate to ask for anything.

Below are some general guidelines to follow when making your selections.

- Our Chef's are always able to cater each event to your specific menu needs, so please ask for a custom menu
- Please ask your event coordinator for any AV equipment needed
- We prefer menu selections 10 business days prior to your event
- Private dining checks will include a private dining service charge of 22%, and 9% sales tax
- We offer valet parking through a 3rd party at an additional cost to the guest

PRIVATE ROOM	ROOM CAPACITY	FOOD AND BEVERAGE MINIMUMS (SUN—THURS)	FOOD AND BEVERAGE MINIMUMS (FRI & SAT)
VIP Room	Seats up to (20) Guests	\$1600	\$1800
Mezzanine	Seats up to (10) Guests	\$800	\$1000
Private Dining Room	Seats up to (44) Guests	\$2400	\$3200
Entire Second Floor	See event coordinator	See event coordinator	See event coordinator
Entire Restaurant	Seats up to (250) Guests	See event coordinator	See event coordinator

RED, THE STEAKHOUSE

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INDIANAPOLIS, IN 46204

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WWW.REDTHESTEAKHOUSE.COM

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PASSED AND PLATED APPETIZERS

Priced (2) Per Person per One Hour Reception

- Heirloom Tomato Bruschetta on Toasted Crostini **3.5**
- Fried Mozzarella Bocconcini w/ Peters "Red Lead" **3.5**
- Mini Caprese Skewer w/ Grape Tomato, Baby Mozzarella and Aged Balsamic Reduction **4**
- House Made Italian Sausage Stuffed Baby Sweet Peppers w/ Pecorino Salsa **4.75**
- House made Meatballs w/ Tomato & Pecorino Romano **4**
- Shrimp Po' Boy with Pickled Slaw & Chili Aioli **4.75**
- Ahi Tuna Tartar, Wonton Chip and Pickled Vegetables **5.75**
- Sautéed Gulf Shrimp w/ Lemon and Garlic Butter **5**
- Mini BLT Sandwiches w/ Applewood Smoked Bacon & Heirloom Tomato **6.5**
- Mini Pastrami Sliders w/ Gruyere, Aioli & Slaw on Brioche **6.5**
- House Made Conch Fritters w/ Remoulade **4**
- Tempura Shrimp w/ House Made Thai Dipping Sauce **5**
- Beef Tartare Crostini, Caper Dijon Vinaigrette, Pickled Shallots **4.5**
- Mini Tenderloin Sandwiches w/ Horseradish Crème Fraiche , Arugula, Brioche **5.25**
- Chef's Daily Ceviche Selection **8.5**
- Mini Maryland Style Crab Cakes w/ House Rémoulade **6.5**
- Mini Beef Kabobs w/ Sweet Onions & Herb Marinade **4.5**
- Lollipop Baby Lamb Chops w/ Roasted Tomato & Olive Tapenade **8.5**
- Lobster Potato Skins w/ Fresh Maine Lobster, Applewood Bacon & Adams Reserve Cheddar **7.5**
- Prime Beef Canapé Oscar Style w/ Fresh Crab, Asparagus & Béarnaise on Brioche **8.5**
- Maine Lobster Sandwich w/ Arugula & Tartar Sauce **7.5**



STATIONS

Imported Antipasti & Cheese Platter

Chef's Artisanal Cheese and Meat Selections

Roasted Peppers, Marinated Olives, Tomatoes

Seasonal Accompaniments

Crostini's & Crackers

\$18 per person

Gourmet Sandwich & Slider Display

Jumbo Lump Crab Cakes w/ Pickled Vegetables & Remoulade

House Made Italian Sausage & Peppers w/ Marinara

Spicy Chicken with Pickled & Chili Aioli

Mini Tenderloin Sandwiches w/ Fresh Arugula & Horseradish Crème Fraiche

Shrimp Po' Boy w/ Crispy Shrimp, Remoulade & Fennel Slaw

2 Selections \$20 per person

3 Selections \$23 per person

4 Selections \$26 per person

Seafood Tower

Clams, P.E.I Mussels, White Gulf Shrimp, Calamari & Oysters

\$29 per person

Alaskan King Crab & Maine Lobster

\$37 per person

Dessert Table

DINNER MENU ONE

\$69 PER PERSON

SALAD

Classic Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons and Caesar Dressing

ENTRÉE

CHOICE OF:

Certified Angus Beef® Manhattan Strip

Roasted Double Bell & Evans Chicken Breast

Natural Atlantic Salmon with Basil Pesto

SIDE DISHES

FAMILY STYLE:

Whipped Potatoes and Sautéed Broccoli with Garlic

DESSERT

FAMILY STYLE:

Chef Selection of House Made Desserts

DINNER MENU TWO

\$82 PER PERSON

APPETIZERS FOR THE TABLE

Brads Stuffed Hot Peppers

House Made Italian Sausage and "Red Lead"

OR

Mussels Fra Diavlo

P.E.I. Mussels, Chilies, Tomato & Garlic

SALAD

CHOICE OF:

Classic Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons and Caesar Dressing

RED "House" Salad

Crisp Romaine, Parmesan, Herbed Croutons and Caesar Dressing

ENTRÉE

CHOICE OF:

Certified Angus Beef® Filet Mignon

Roasted Double Bell & Evans Chicken Breast

Natural Atlantic Salmon with Basil Pesto

SIDE DISHES

FAMILY STYLE:

Whipped Potatoes and Sautéed Asparagus

DESSERT

FAMILY STYLE:

Chef Selection of House Made Desserts

DINNER MENU THREE

\$97 PER PERSON

ANTIPASTI PLATE UPON ARRIVAL

Chef Selection of Imported and Domestic Cheeses and Meats
Seasonal Accompaniments

APPETIZERS FOR THE TABLE

Brads Stuffed Hot Peppers

House Made Italian Sausage and "Red Lead"

Lemon Garlic Shrimp

White Gulf Shrimp, Crushed Garlic, Sliced Lemon, White Wine and Toasted Crostini

SALAD

CHOICE OF:

Classic Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons and Caesar Dressing

RED "House" Salad

Field Greens, WFF Goat Cheese, Candied Walnuts and Red Raspberry Vinaigrette

ENTRÉE

CHOICE OF:

Certified Angus Beef® Filet Mignon

Certified Angus Beef® Ribeye

Roasted Double Bell & Evans Chicken Breast

Natural Atlantic Salmon with Basil Pesto

SIDE DISHES

FAMILY STYLE:

Whipped Potatoes and Sautéed Mushrooms

Sautéed Broccoli with Garlic

DESSERT

FAMILY STYLE:

Chef Selection of House Made Desserts

DINNER MENU FOUR

\$109 PER PERSON

ANTIPASTI PLATE UPON ARRIVAL

Chef Selection of Imported and Domestic Cheeses and Meats
Seasonal Accompaniments

APPETIZERS FOR THE TABLE

Brads Stuffed Hot Peppers

House Made Italian Sausage and "Red Lead"

Tuna Tartare

Sushi Grade Ahi Tuna, Plantain Chip, Pickled Vegetables and Sweet Chili Vinaigrette

Lemon Garlic Shrimp

White Gulf Shrimp, Crushed Garlic, Sliced Lemon, White Wine and Toasted Crostini

SALAD

CHOICE OF:

Classic Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons and Caesar Dressing

RED "House" Salad

Field Greens, WFF Goat Cheese, Candied Walnuts and Red Raspberry Vinaigrette

Wedge of Iceberg

Crisp Pancetta, Crumbled Blue, Red Onion, Tomatoes
Croutons and Peppered Ranch Dressing

ENTRÉE

CHOICE OF:

Certified Angus Beef® Filet Mignon with 4oz Maine Lobster Tail

Certified Angus Beef® Ribeye with 4oz Maine Lobster Tail

Roasted Double Bell & Evans Chicken Breast with 4oz Maine Lobster Tail

Natural Atlantic Salmon with Basil Pesto

SIDE DISHES

FAMILY STYLE

Potatoes au Gratin, Sautéed Mushrooms

Sautéed Asparagus, Parsley and Garlic Frites

DESSERT

FAMILY STYLE:

Chef Selection of House Made Desserts

****Bone In Options are available****

DINNER MENU FIVE

\$155 PER PERSON

SEAFOOD TOWER UPON ARRIVAL

Shrimp Cocktail, Oysters, Clams and Mussels on the Half Shell
Maine Lobster and Alaskan King Crab
Cocktail, Mignonette and Mustard Sauces

SALAD

CHOICE OF:

Classic Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons and Caesar Dressing

RED "House" Salad

Field Greens, WFF Goat Cheese, Candied Walnuts and Red Raspberry Vinaigrette

Tomato and Mozzarella

Heirloom Tomatoes and Fresh Mozzarella
Aged Balsamic and Extra Virgin Olive Oil

ENTRÉE

CHOICE OF:

Certified Angus Beef ® Filet Mignon with 4oz Maine Lobster Tail

Certified Angus Beef ® New York Strip with 4oz Maine Lobster Tail

Roasted Double Bell & Evans Chicken Breast with 4oz Maine Lobster Tail

Natural Atlantic Salmon with Basil Pesto

SIDE DISHES

FAMILY STYLE

Truffled Whipped Potatoes

Sautéed Green Beans with Pancetta and Pine Nuts

Sautéed Sweet Onions

Four Cheese Macaroni and Cheese

Sautéed Asparagus with Béarnaise

DESSERT

FAMILY STYLE:

Chef Selection of House Made Desserts

****Bone In Options are available****

LUNCH MENU ONE

\$36 PER PERSON

SALAD

Classic Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons and Caesar Dressing

ENTRÉE

CHOICE OF:

Certified Angus Beef® Manhattan Strip

Roasted Double Bell & Evans Chicken Breast

Vegetable Pasta with "Red Lead"

SIDE DISHES

FAMILY STYLE:

Whipped Potatoes and Sautéed Broccoli with Garlic

DESSERT

FAMILY STYLE:

Chef Selection of House Made Desserts

LUNCH MENU TWO

\$56 PER PERSON

SALAD

CHOICE OF:

Classic Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons and Caesar Dressing

RED "House" Salad

Field Greens, WFF Goat Cheese, Candied Walnuts and Red Raspberry Vinaigrette

ENTRÉE

CHOICE OF:

Certified Angus Beef® Filet Mignon

Roasted Double Bell & Evans Chicken Breast

Natural Atlantic Salmon with Basil Pesto

Vegetable Pasta with "Red Lead"

SIDE DISHES

FAMILY STYLE:

Whipped Potatoes and Sautéed Onions

DESSERT

FAMILY STYLE:

Chef Selection of House Made Desserts

LUNCH MENU THREE

\$61 PER PERSON

APPETIZERS FOR THE TABLE

Brads Stuffed Hot Peppers

House Made Italian Sausage and "Red Lead"

Crisp Chili Calamari

Calabrian Chilies and Garlic

SALAD

CHOICE OF:

Classic Caesar Salad

Crisp Romaine, Parmesan, Herbed Croutons and Caesar Dressing

RED "House" Salad

Field Greens, WFF Goat Cheese, Candied Walnuts and Red Raspberry Vinaigrette

ENTRÉE

CHOICE OF:

Certified Angus Beef® Filet Mignon

Certified Angus Beef® Ribeye

Roasted Double Bell & Evans Chicken Breast

Natural Atlantic Salmon with Basil Pesto

SIDE DISHES

FAMILY STYLE:

Whipped Potatoes and Sautéed Mushrooms

Sautéed Broccoli with Garlic and Sauteed Asparagus with Béarnaise

DESSERT

FAMILY STYLE:

Chef Selection of House Made Desserts

FAMILY STYLE MENU ONE

\$67 PER PERSON

Salad

RED "House" Salad

Baby Greens, Westfield Farms Goat Cheese, Candied Walnuts and RED Raspberry Vinaigrette

Entrée

Certified Angus Beef[®] Brand Prime Tenderloin
Roasted Double Ashley Farms Chicken Breast

Sides for the Table

Whipped Potatoes and Sautéed Broccoli

Dessert

Chef's Selection of House Made Dessert

FAMILY STYLE MENU TWO

\$76 PER PERSON

Appetizers for the Table

Brad's Stuffed Hot Peppers

House Made Italian Sausage and "Red Lead"

Salad

RED "House" Salad

Baby Greens, Westfield Farms Goat Cheese, Candied Walnuts
and RED Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine, Parmesan and Herbed Croutons

Entrée

Certified Angus Beef[®] Brand Filet Mignon
Pasta Primavera with Seasonal Vegetables
Roasted Double Ashley Farms Chicken Breast

or

Natural Atlantic Salmon with Basil Pesto

Sides for the Table

Whipped Potatoes
Sautéed Asparagus
Sautéed Mushrooms

Dessert

Chef's Selection of House Made Dessert

FAMILY STYLE MENU THREE

\$76 PER PERSON

Appetizers for the Table

Brad's Stuffed Hot Peppers

House Made Italian Sausage and "Red Lead"

Lemon Garlic Shrimp

White Gulf Shrimp, Crushed Garlic, Sliced Lemon

Salad

RED "House" Salad

Baby Greens, Westfield Farms Goat Cheese, Candied Walnuts
and RED Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine, Parmesan and Herbed Croutons

Entrée

Certified Angus Beef[®] Brand Filet Mignon
Natural Atlantic Salmon with Basil Pesto
Roasted Double Ashley Farms Chicken Breast

Sides for the Table

Whipped Potatoes
Sautéed Asparagus
Sautéed Mushrooms

Dessert

Chef's Selection of House Made Dessert

Family Style Menu Four

\$104 Per Person

Imported Antipasti & Cheese Station

Chef's Imported Cheese Selections
Soppresatta, Calabrian Salami Selections & Shaved Prosciutto
Roasted Peppers, Marinated Olives, Tomatoes & Seasonal Accompaniments
Crustinis & Crackers

Appetizers for the Table

Lemon Garlic Shrimp

White gulf Shrimp, Crushed Garlic, Sliced Lemon, White Wine
& Toasted Crostini

Brad's Stuffed Hot Peppers

House Made Italian Sausage & "Red Lead"

Salad

RED "House" Salad

Baby Greens, Westfield Farms Goat Cheese, Candied Walnuts
& RED Raspberry Vinaigrette

Wedge of Iceberg

Crisp Pancetta, Crumbled Bleu, Red Onion, Tomatoes, Croutons
& Peppered Ranch Dressing

Entrée

Certified Angus Beef® Brand Filet Mignon
Certified Angus Beef® Brand Strip Steak
Aglia Charred Shrimp Pasta

*Natural Atlantic Salmon w/ Basil Pesto or
Snapper w/ Citrus Beurre Blanc

Sides for the Table

Four Cheese Mac & Cheese
Potatoes Au Gratin
Sautéed Asparagus
Seared Mushrooms

Dessert

Chef's Selection of House Made Dessert

Host Must Pre-choose Fish to offer

Family Style Menu Five

\$148 Per Person

Seafood Display

Stone Crab Claw (seasonal) & Shrimp Cocktail
Soppresatta, Calabrian Salami Selections & Shaved Prosciutto
Roasted Peppers, Marinated Olives, Tomatoes & Seasonal Accompaniments
Crustinis & Crackers

Appetizers for the Table

Maryland Crab Cakes

Fresh Alaskan King Crab & Remoulade

Brad's Stuffed Hot Peppers

House Made Italian Sausage & "Red Lead"

Salad

RED "House" Salad

Baby Greens, Westfield Farms Goat Cheese, Candied Walnuts
& RED Raspberry Vinaigrette

Tomato & Mozzarella Salad

Heirloom Tomatoes, Mozzarella, Aged Balsamic
& Extra Virgin Olive Oil

Entrée

Certified Angus Beef® Brand Ribeye
Certified Angus Beef® Brand Strip Steak
Roasted Double Ashley Farms Chicken

*Natural Atlantic Salmon w/ Basil Pesto or
Snapper w/ Citrus Beurre Blanc

Sides for the Table

Sweet Lobster Creamed Corn
Seared Mushrooms & Sweet Onions
Green Beans w/ Pancetta & Pine Nuts
Whipped Potatoes

Dessert

Chef's Dessert Table

Host Must Pre-choose Fish to offer

Open Bar Packages

Open Bar Guidelines:

- Price is based on a one hour open bar
- Items within each package can be changed or modified— additional cost may be required
- Pricing does not include 23% gratuity, 7% sales tax & 2% resort fee tax

Premium Bar

Absolut Vodka
Stolichanya Vodka
Bacardi Rum
Jose Cuervo Gold Tequila
Jack Daniels Bourbon
Johnnie Walker Black Scotch
Beefeater Gin

Heineken
Corona
Corona Light
Newcastle
Stella Artois

House Red & White Wine
(based on availability)

First Hour : \$20 per person
Each Additional Hour: \$15 per person

Ultra Premium Bar

Grey Goose Vodka
Ketel One Vodka
Bacardi Rum
Mount Gay Rum
Patron Silver Tequila
Makers Mark Bourbon
Johnnie Walker Double Black Scotch
Bombay Sapphire Gin

Heineken
Corona
Corona Light
Newcastle
Stella Artois

House Red & White Wine
(based on availability)

First Hour : \$25 per person
Each Additional Hour: \$20 per person

Beer & Wine Only

Heineken
Corona
Corona Light
Newcastle
Stella Artois

House Red & White Wine
(based on availability)

First Hour : \$18 per person
Each Additional Hour: \$15 per person

TEAMBUILDING

Thank you for choosing Red, the Steakhouse for your Team Building Experience! Our event coordinator is here to assist you in making your event seamless and stunning. Our Chef is able to cater each event to your specific needs, so please do not hesitate to ask for a custom menu or event. In terms of corporate development, team building exercises are important not only for the immediate growth and development by the team during the event, but also for long term group skills, communication and successful team work.

- Our Chefs are always able to cater each event to your specific menu needs, so please ask for a custom menu
- Please ask your event coordinator for any AV equipment needed
- We prefer menu selections 10 business days prior to your event
- Private dining checks will include a private dining service charge of 22%, and 9% sales tax
- We offer valet parking through a 3rd party at an additional cost to the guest

The Classic Bartender Competition

\$50 Per Person

Guests will learn the art of Mixology as the teams work together to create unique cocktails based on taste, presentation and creativity. Our Mixologist will explain the history of certain cocktails, how various liquors are produced and distilled, and the evolution of Mixology.

How it works:

All guests will be split into random teams, sent to their respective stations.

Each station is equipped with a variety of liquors, glassware, and bar tools specific to the tasks, as well as fresh fruits, herbs and spices, fruit juices and garnishes.

The mixologist will instruct the teams how to make Class Cocktails, and how Red, the Steakhouse puts a contemporary twist on those classics.

Each team will have (20) minutes to recreate various cocktails using all the ingredients provided, and the information previously given by the mixologist.

Each team must then present their cocktails to the Mixologist and the other teams, and be judged based on taste, presentation and creativity!

This package includes:

Welcome cocktail for each guest

Antipasti platter of Meats & Cheeses for guests to dine on during their competition

Mixologist (\$150 fee)

Semi-Private or Private Room set-up (depending on guest size)

Bar Assistant required for any group over (20) guests for each additional (20) guests (\$150 fee)

Lasts approximately (60) minutes depending on group size

TEAMBUILDING CONT.

The Secret Ingredient Competition

\$69 Per Person

This Teambuilding is made up of two separate exercises; one focusing on culinary—the other on beverage. Teams work together to recreate culinary dishes demonstrated by our Chef—utilizing a special secret ingredient, which they then must present their own signature drink cocktail.

How it Works:

All guests will be split into random teams, and sent to a station. Our Chef first introduces the teams to unique flavors from our menu and how we put a contemporary twist on classic dishes.

During these demonstrations, the teams must take careful notes in order to later be able to recreate Chef's dishes.

Our Mixologist will demonstrate how to blend a cocktail by explaining how ingredients pair together based on their specific characteristics.

After both demonstrations are complete—each team will delve into their first challenge—they must recreate Chef's plates by utilizing the "secret ingredient" - and present their dishes to the Culinary judges. They will have only (15) minutes to do so—and no dish will be judged until all members of the team have collaborated

This package includes:

Welcome Glass of Wine

Full Antipasti Platter of Selected Meats and Cheeses for guests to dine on during the competition

Sommelier (fee dependent on group size)

Bar Assistant (fee dependent on group size)

Semi-Private or Private Room Set-Up within the restaurant

Lasts Approximately (60) minutes (dependent on group size)

TEAMBUILDING CONT.

The Culinary Experience

Red, the Steakhouse doesn't settle for anything but the best and freshest ingredients...and neither should you. In a one-of-a-kind, fully

customizable course, Executive Chef Peter Vauthy offers a new "Culinary Experience" for groups of ten to fifty, where guests will learn how Red, the Steakhouse sources the finest ingredients and how guests can do the same.

Participants will learn the secrets of our Forbes-favorite restaurant—like why we only serve Certified Angus Beef® Prime (the top 1.5% of any beef available), how to choose what type of cheese to pair with specific wines, and how food is supposed to look in the store, on the plate and the differences we notice on the palate.

From business executives to wedding parties, our classes are catered to your guests. Led by Chef Peter, each culinary session teaches four to six food lessons, from steaks and seafood to wines and desserts—and all are paired with specific wines, so guests won't leave hungry (or thirsty)

"All Cheese is NOT Created Equal"

Aging, Milk Type & Treatment

We will taste through a variety of cheeses in order to showcase different milk types and styles from around the world

"A Tale of Two Shrimp"

White Domestic vs. Tiger

Why Bigger is NOT always Better

"The Odyssey of Calamari"

Following the travels of your calamari

"Tomato, Tomato"

Heirloom Tomato vs. Vine Ripe Tomato

"Ugly" is the new pretty

"Why Your Salmon Should Swim Free"

Fresh Water vs. Farm Raised

Knowing your Salmon type—and why farm to table does not work for your salmon

"It's the Meat that Matters"

Certified Angus Beef® Prime vs Everything Else

Why Chef Peter only uses Certified Angus Beef® Prime

Take the Meat Challenge!

\$89 Per Person / \$129 Per Person w/ Wine Pairings

Enhancement:

Chef will take the class through a tasting of four types of beef, with emphasis on wet vs. dry aging by examining the flavor profiles and specific differences.

Peter will also explain and taste the class through our Kobe Beef and give the class insight on how to make sure your Kobe is truly what it says it is.

\$149 Per Person w/ Wine Pairings



Inclusive Menu Guidelines:

- Menu items need to be selected and confirmed (5) business days prior to your event
- A final guest count is due (3) business days prior to your event date
- Private dining groups are on one guest check and will include a private dining service charge of 23%, plus 7% sales tax & 2% Resort Tax
- The restaurant offers valet parking at an additional cost to the guest
- A deposit will be required to hold the date of your event
- Payment is due in full at the conclusion of your event
- There are set Food and Beverage Minimums for private dining spaces—please ask your catering specialist for details on room spaces and capacities

Pre Set Menu #1

Includes tax and gratuity
\$100 Per Person

Salad

RED "House" Salad

Baby Greens, Westfield Farms Goat Cheese, Candied Walnuts & RED Raspberry Vinaigrette

Entrée

choice of:

Certified Angus Beef® Filet Mignon
Roasted Double Ashley Farms Chicken Breast
Natural Atlantic Salmon w/ Basil Pesto

Sides

family style:

Whipped Potatoes & Sautéed Broccoli w/ Garlic

Dessert

family style:

Chef's Selection of House Made Dessert

Pre Set Menu #2

Includes tax and gratuity, and (2) glasses of wine or
(2) beers per person
\$125 Per Person

Appetizers for the Table

Brad's Stuffed Hot Peppers

House Made Italian Sausage & "Red Lead"

Salad

choice of:

RED "House" Salad

Baby Greens, Westfield Farms Goat Cheese, Candied Walnuts & RED Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine, Parmesan & Herbed Croutons

Entrée

choice of:

Certified Angus Beef® Filet Mignon
Roasted Double Ashley Farms Chicken Breast
Natural Atlantic Salmon w/ Basil Pesto

Sides

family style:

Whipped Potatoes & Sautéed Mushrooms

Dessert

family style:

Chef's Selection of House Made Dessert