

Happy new year 2021

4-COURSE DINNER

\$55 per person

Upgrade to a CHEF'S SPECIALTY ENTREE

\$99 per person

King Crab Legs

Served with drawn butter and lemon

Dry Aged Kansas City Strip

16 oz Himalayan salt dry aged American Wagyu bone-in strip

Surf & Turf

12 oz Black Angus Prime Rib with a 10 oz Lobster Tail

STARTER

choice of:

Tenderloin Tips

Blackened tenderloin tips with blue cheese mornay and bread

Burrata Bruschetta

Sliced baguette, vine ripe tomato, pesto and fresh imported Burrata cheese

Whitefish Dip

Smoked Lake Superior Whitefish served with crackers

SALAD

served with house bread and pesto

choice of:

Garden

Fresh mixed greens with tomato, cucumber, carrot and Parmesan cheese with creamy house balsamic dressing

Caesar

Crisp romaine, Parmesan cheese and house-made Caesar dressing

ENTRÉE

served with appropriate fresh vegetable and starch
choice of:

Lamb Chops

Lamb chops grilled and served with a rosemary jus

Prime Rib

12 oz, slow roasted and served with au jus

Black and Blue Salmon

Blackened Scottish salmon topped with blue cheese

Surf and Turf

Two tenderloin medallions, king crab oscar style

Chicken Morel

Seared chicken scallopini topped with a morel mushroom cream sauce

Vegetable Lasagna

Layers of noodles with Italian vegetables in a white Parmesan cream

DESSERT

choice of:

Raspberry Cheesecake

New York cheesecake topped with raspberry coulis

Chocolate Gelato

A chocolate lover's dream

Cannolis

Sweet ricotta cheese filling in a crispy pastry shell