

# SEATED DINNER OPTION 1

All prices subject to 11.5% tax and 20% service charge

## GROUP SHARING MENU | \$40 PER PERSON

Take advantage of our group sharing menu to ensure that your large party has the best possible dining experience. Our sharing menu offers all of our signature items shared and portioned appropriately for the number of guests in your group. Available for groups of 10 or more. Select the following to be served family style:

4 Appetizers | 3 Entrees | 2 Sides | 2 Desserts

### APPETIZERS

CHOOSE FOUR (4)

#### BOURBON BATTERED WISCONSIN

##### CHEESE CURDS {V}

house chipotle sauce

#### CAULIFLOWER PARMESAN TOTS {V}

house blue cheese sauce

#### PARMESAN TRUFFLE FRIES {V}

black truffle aioli

#### AHI TUNA TARTARE

avocado, mango, balsamic caviar pearls, purple shiso, sweet miso vinaigrette

#### MARYLAND CRAB CAKES

herb oil, fennel & sorrel salad, house remoulade

#### PRIME STEAK TARTARE

capers, shallot, parmesan crisp, egg yolk, toasted baguette

#### HOUSE-MADE BREAD

rosemary focaccia, house popovers, rosemary butter, foie gras butter

#### BAKED LOBSTER MAC & CHEESE

campanelle pasta, cheddar, aged gruyere, bacon panegratto

#### ROASTED BEETS &

#### FRIED GOAT CHEESE {V}

arugula, candied walnuts, citrus honey vinaigrette

#### PAN SEARED DIVER SCALLOPS

chardonnay olive oil, applewood smoked bacon

#### HOUSE SALAD {V} {GF}

romaine, arugula, gem lettuce, tomato, crouton, garlic balsamic vinaigrette

#### CRISPY ROCK SHRIMP

creamy chili sauce, yuzu

#### STEAMED MUSSELS {GF}

spicy bourbon miso, basil, roasted garlic, onion, tomato, parmesan, toasted baguette

#### CAESAR SALAD

parmesan, tomato, house caesar dressing

### MAIN ENTREE

CHOOSE THREE (3)

#### MEDITERRANEAN SEA BASS {GF}

chardonnay olive oil, dill, bok choy, fingerling potatoes

#### RED WINE BRAISED SHORT RIB

all day braise, nichols farm sweet potato puree, broccolini, pickled radish, natural beef jus

#### TRUFFLE MUSHROOM PASTA {V}

hand-made pappardelle, black truffle, parmesan

#### LOCH DUART SCOTTISH SALMON {GF}

sweet soy, sake, shiitake, bok choy

#### PRIME STEAKS & CHOPS

We proudly serve only the finest USDA Prime steaks and chops sourced from the Linz Heritage Angus cattle program. Sustainable and locally raised genuine black Angus beef that is aged for a minimum of 30 days and trimmed to perfection.

#### PRIME STEAK

sweet peppers

#### BONE-IN RIBEYE {GF}

{add \$4 per person}

#### CENTER CUT NEW YORK STRIP {GF}

30 day aged {add \$4 per person}

#### ALL STEAK ENHANCEMENTS (at your request)

Rosemary Butter, Whipped Béarnaise, Creamy Horseradish, House Blue Cheese Sauce

### SIDES

CHOOSE TWO (2)

#### SAUTEED BROCCOLINI {V}

#### ROASTED ASPARAGUS

applewood smoked bacon

#### SAUTEED MIXED VEGETABLES {V}

#### FIRE ROASTED EXOTIC MUSHROOMS {V}

#### PARMESAN TRUFFLE FRIES {V}

black truffle aioli

#### CRISPY FINGERLING POTATOES {V}

rosemary butter, parmesan

### DESSERTS

CHOOSE TWO (2)

#### KEY LIME PIE

whipped cream, graham cracker crust

#### CARAMEL APPLE CRISP

cinnamon, granny smith apples, honeycomb, vanilla ice cream

#### DEEP DISH COOKIE

freshly baked chocolate chip cookie, vanilla ice cream