



## **Group Menu #1**

\$110++ per person, 3 Course Dinner Menu

### **FIRST COURSE**

choice of one

### **CAESAR SALAD**

Baby Gem Lettuce, Caesar Dressing, Butter Herb Parmesan Croutons

### **FRENCH ONION SOUP**

Sherry, Gruyere, Crouton

### **ENTREES**

choice of one

### **12oz. Queen Cut Prime Rib\***

Slow Roasted Prime Rib, Red Wine Balsamic Roasted Onion, Roasted Carrot Garnish, Horseradish and Au Jus.

### **SEARED SALMON\***

Crispy Skin Salmon, Artichoke Hearts, Sunchoke, Crispy Artichoke Leaves, Tomato Relish

### **ROTISSERIE CHICKEN**

Half Chicken, Bourbon BBQ Pork Baked Beans, Ranch Spiced Onion Strings

### **SIDES**

served family style

### **SMASHED POTATOES**

With Chimichurri & Crème Fraiche

### **CREAMED SPINACH WITH BACON BITS**

### **DESSERT**

choice of one

### **COBBLER**

Seasonal Fruits or Berries, Sweet Biscuit, Vanilla Ice Cream

### **SEASONAL SELECTION OF ICE CREAM & SORBET**

Served with a Shortbread Cookie, Bananas Foster



## **Group Menu #2**

\$130++ per person, 3 course Dinner Menu

### **FIRST COURSE**

choice of one

#### **BLOODY MARY SHAKEN & STIRRED WEDGE SALAD**

Fried Green Tomato, Bacon, Blue Cheese Stuffed Olives, Bloody Mary Vinaigrette

#### **FRENCH ONION SOUP**

Sherry, Gruyère, Crouton

### **ENTREES**

choice of one

#### **NY STRIP\***

14oz. NY Strip

#### **SEARED SALMON\***

Crispy Skin Salmon, Artichoke Hearts, Sunchoke, Crispy Artichoke Leaves, Tomato Relish

#### **ROTISSERIE CHICKEN**

Half Chicken, Bourbon BBQ Pork Baked Beans, Ranch Spiced Onion Strings

### **SIDES**

served family style

#### **SMASHED POTATOES**

With Chimichurri & Crème Fraiche

#### **CREAMED SPINACH WITH BACON BITS**

### **DESSERT**

choice of one

#### **COBBLER**

Seasonal Fruits or Berries, Sweet Biscuit, Vanilla Ice Cream

#### **SEASONAL SELECTION OF ICE CREAM & SORBET**

Served with a Shortbread Cookie, Bananas Foster



## **Group Menu #3**

\$150++ per person, 4 course Dinner Menu

### **Starter**

**Pre ordered for the group**

**Choice of 1, served family style, 1 item per 4 guests**

#### **KETCHUP SPICED HOUSE POTATO CHIPS & DIP**

Pepper Jack Cheese Fondue

#### **CRISPY SWEET POTATO PUFFS**

Maple Brown Butter, Candied Walnuts, Toasted Meringue

### **FIRST COURSE**

Choice of one

#### **CAESAR SALAD**

Baby Gem Lettuce, Caesar Dressing, Butter Herb Parmesan Croutons

#### **LOBSTER BISQUE**

Crème Fraiche

### **Entrees**

Choice of one

#### **FILET MIGNON\***

10oz. Filet

#### **SEARED SCALLOPS\***

Carrot Sauce, Brussels Sprouts, Pomegranate

#### **ROTISSERIE CHICKEN**

Half Chicken, Bourbon BBQ Pork Baked Beans, Ranch Spiced Onion Strings

### **SIDES**

served family style

#### **SMASHED POTATOES**

With Chimichurri & Crème Fraiche

#### **CREAMED SPINACH WITH BACON BITS**

#### **PARMESAN CRUSTED BRUSSELS SPROUTS**



## **Group Menu #3 continued**

### **Dessert**

#### **CHOCOLATE LAYER CAKE**

Chocolate Buttercream, Pretzel Streusel & Bourbon White Chocolate Sauce

#### **COBBLER**

Seasonal Fruits or Berries, Sweet Biscuit, Vanilla Ice Cream

### **MENU ENHANCEMENTS**

#### **STEAK ENHANCEMENTS**

SHRIMP SCAMPI 28.95

LUMP CRAB 29.95

LOBSTER TAIL 34.95

#### **STEAK SAUCES 7.95**

HOUSE-MADE STEAK SAUCE

AU POIVRE

CHIMICHURRI

RED WINE DEMI

BÉARNAISE\*

#### **SEAFOOD ADD ON OPTIONS**

#### **JACK BINION'S COLOSSAL SEAFOOD TOWER\***

109.95/199.95 Seasonal Market Selections

#### **SHRIMP COCKTAIL**

27.95 EA. Horseradish, Cocktail Sauce, Lemon