



Private Dining Dinner Menu Options

OUR STEAKS

We proudly serve 100% Black Angus, mid-western beef.

Steaks are aged for a minimum of 30 days for that just right flavor and tenderness

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Important Notice

The minimum guarantee for our private room is 20 meals or \$1000. A \$500 deposit will be applied toward your final bill.

Sales tax and 20% gratuity will be added to your total bill. Please speak to our manager regarding any food

Allergy concerns and we will accommodate your request to the best of our ability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



OPTION ONE

\$45.00 Per Person (Tax and gratuity not included)

FIRST COURSE

Bread basket and whipped butter. Steakhouse salad with citrus vinaigrette or ranch dressing

SECOND COURSE

Vegan Vegetable Platter

Broccoli, asparagus, spinach, broiled tomato, lyonnaise potatoes.

or

Succulent Broiled Salmon over sautéed spinach citrus herb sauce

Or

Joyce farms poulet rouge parmesan crusted chicken breast with broccoli

Or

Jerk Chicken Pasta

Pappardelle pasta, with parmesan cream sauce, sundried tomatoes, spinach, and chicken breast.

No sides

SIDES

Turmeric roasted vegetables or Chaz mac n' cheese

THIRD COURSE

Raspberry sorbet drizzled with mixed berry coulis

Important Notice

The minimum guarantee for our private room is 20 meals or \$1000. A \$500 deposit will be applied toward your final bill.

Sales tax and 20% gratuity will be added to your total bill. Please speak to our manager regarding any food

Allergy concerns and we will accommodate your request to the best of our ability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



OPTION TWO

\$55.00 Per Person (Tax and gratuity not included)

FIRST COURSE

Bread basket and whipped butter. Steakhouse salad with citrus vinaigrette or ranch dressing

SECOND COURSE

12oz USDA Prime NY Strip. Chaz favored cut^{*(GF)}

Or

Joyce farms poulet rouge parmesan crusted chicken breast with broccoli

Or

Scottish salmon and crispy shrimp with cilantro lime crema and pan jus ^{*(GF)}

SIDES

Turmeric roasted vegetables or Chaz mac n' cheese

THIRD COURSE

Mini white chocolate bread pudding topped with vanilla gelato and caramel

Important Notice

The minimum guarantee for our private room is 20 meals or \$1000. A \$500 deposit will be applied toward your final bill.

Sales tax and 20% gratuity will be added to your total bill. Please speak to our manager regarding any food

Allergy concerns and we will accommodate your request to the best of our ability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



OPTION THREE

\$60.00 Per Person (Tax and gratuity not included)

FIRST COURSE

Bread basket and whipped butter. Steakhouse salad with citrus vinaigrette or ranch dressing

SECOND COURSE

Petite Filet and Jumbo Shrimp. Our most tender and popular cut *(GF)

Or

12oz USDA Prime NY Strip and peppercorn brandy cream. Chaz favored cut*(GF)

Or

Joyce farms poulet rouge parmesan crusted chicken breast with broccoli

Or

Scottish salmon and crispy shrimp with cilantro lime crema and pan jus *(GF)

SIDES

Turmeric roasted vegetables or Chaz mac n' cheese

THIRD COURSE

New York Style cheesecake with fresh seasonal berries

Important Notice

The minimum guarantee for our private room is 20 meals or \$1000. A \$500 deposit will be applied toward the final bill.

Sales tax and 20% gratuity will be added to your total bill. Please speak to our manager regarding any food

Allergy concerns and we will accommodate your request to the best of our ability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



OPTION FOUR

\$70.00 Per Person (Tax and gratuity not included)

FIRST COURSE

Bread basket and whipped butter. Steakhouse salad with citrus vinaigrette or ranch dressing

SECOND COURSE

Ribeye. Well-marbled, bold Chaz 51 flavor^{*(GF)}

Or

9oz Filet. Tender and popular cut^{*(GF)}

Or

Joyce farms poulet rouge parmesan crusted chicken breast with broccoli

Or

Panko crusted gulf grouper and pan jus^{*(GF)}

SIDES

Turmeric roasted vegetables or Chaz mac n' cheese

THIRD COURSE

Flourless chocolate cake or New York Style cheesecake with fresh seasonal berries

Important Notice

The Minimum guarantee for our private room is 20 meals or \$1000. A \$500 deposit will be applied toward your final bill.

Sales tax and 20% gratuity will be added to your total bill. Please speak to our manager regarding any food

Allergy concerns and we will accommodate your request to the best of our ability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



OPTION FIVE

\$85.00 Per Person (Tax and gratuity not included)

FIRST COURSE

Bread basket and whipped butter. Steakhouse salad with citrus vinaigrette or ranch dressing

SECOND COURSE

Ribeye and Shrimp. Well-marbled, bold Chaz 51 flavor* (GF)

Or

9oz Filet and Shrimp, topped with delicious grilled shrimp* (GF)

Or

Joyce farms poulet rouge parmesan crusted chicken breast with broccoli

Or

Seafood Ravioli

Lobster, scallops, shrimp, spinach, roasted tomato cream sauce, shaved Parmesan

SIDES

Turmeric roasted vegetables or Chaz mac n' cheese

THIRD COURSE

Vanilla crème brûlée or flourless chocolate cake with fresh seasonal berries

Important Notice

The Minimum guarantee for our private room is 20 meals or \$1000. A \$500 deposit will be applied toward your final bill.

Sales tax and 20% gratuity will be added to your total bill. Please speak to our manager regarding any food

Allergy concerns and we will accommodate your request to the best of our ability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



OPTION SIX

\$95.00 Per Person (Tax and gratuity not included)

FIRST COURSE

Iceberg Wedge BLT

Bacon, red onions, heirloom tomatoes, crumbled blue cheese, blue cheese dressing.

Or

French Onion Soup

Robust beef and vegetable broth, covered with melted cheese

Or

SECOND COURSE

Ribeye and Blue Crabmeat. Best of Land and Sea* (GF)

Or

Petite Filet and Lobster Tail. The wow factor * (GF)

Or

Joyce farms poulet rouge parmesan crusted chicken breast with broccoli

Or

Panko-crusted gulf grouper and pan jus*(GF)

THIRD COURSE

Vanilla crème brûlée or flourless chocolate cake with fresh seasonal berries

Important Notice

The minimum guarantee for our private room is 20 meals or \$1000. \$500 deposit will be applied toward your final bill.

Sales tax and 20% gratuity will be added to your total bill. Please speak to our manager regarding any food

Allergy concerns and we will accommodate your request to the best of our ability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions