



Private Dining Set Menu

\$125 Per Person
(not including beverage, service fee of 23%, and tax)

Appetizers to Share

Beausoleil Oysters
Fresh Cold Water Oysters on the Half Shell served with Cocktail & Mignonette Sauces

Mini Crab Cakes
Served with Remoulade Sauce

Combination Remoulade
Iced Gulf Shrimp Topped with Remoulade & Cocktail Sauces

Alaskan King Crab Cocktail
Iced Crab Legs with Cocktail & Louis Sauces

Choice of Salad

Caesar
Romaine, Croutons, Reggiano Parmesan

Chopped Salad
Romaine, Tomato, Carrot, Celery, Onion, Hearts of palm, Garbanzo Beans, Bleu Cheese

Choice of Entree

Filet Mignon
Cooked to Temperature, Topped with Butter sauce, Brabant Potatoes

NY Strip
Cooked to Temperature, Topped with Butter sauce, Brabant Potatoes

Bone In Ribeye
Cooked to Temperature, Topped with Butter sauce, Brabant Potatoes

Red Snapper
Louisiana Gulf of Mexico Red Snapper in White Wine Sauce with Celery, Onion, & Tomato,
Green Beans

Desserts to Share

Cheesecake
Apple Tart
Tiramisu