

# PASTAS

*steaks & seafood*

## PRIVATE DINING MENU - DINNER 2018

### INCLUDED:

All entrées include your choice of salad, fresh bread, choice of dessert & choice of non-alcoholic beverage.  
Antipasto course is optional and may be added at an additional cost.

### SALAD

*please select one of the following:*

Mista  
*baby greens, candied walnuts, gorgonzola,  
balsamic vinaigrette*  
Caesar  
*romaine, parmesan, garlic croutons, caesar dressing*  
Berry Salad  
*baby greens, seasonal berries, gorgonzola, candied  
walnuts, champagne vinaigrette  
(additional \$1 charge)*

### DESSERT

*please select one of the following:*

Cheesecake  
*with raspberry coulis*  
Zabaglione  
*Italian custard over fresh berries*  
Flourless Chocolate Torte  
*with raspberry coulis*  
Tiramisu  
*espresso, lady fingers, mascarpone cheese*

### ENTREES

*groups of 30 and under: please select up to 4 entrées. groups of 31 and up: please select up to 3 entrées.*

CAPELLINI *roasted tomatoes, basil, garlic, olive oil & breadcrumbs over angel hair pasta* 35  
PENNE ALLA VODKA *grilled salmon, fennel, dill & cream* 39  
PENNE BOLOGNESE *ragu of pork & beef, ricotta cheese* 38  
BUTTERNUT SQUASH RAVIOLI *brown butter, walnuts, arugula* 39  
LOBSTER RAVIOLI *roasted red bell pepper sauce* 40  
CHICKEN PICATTA *lemon butter, capers, mushrooms, white wine, angel hair pasta* 39  
CHICKEN PARMESAN *chicken, melted mozzarella, tomato sauce, angel hair pasta* 40  
FETTUCCINE FRA DIAVOLO *prawns, garlic, mushrooms, zesty tomato sauce* 42  
  
GRILLED SALMON with PRAWNS *dill, fennel, creamy dill linguine* MKT  
12 oz. LOBSTER TAIL *garlic mashed potatoes & chef's vegetables* MKT  
  
SNAKE RIVER FARMS KUROBUTA PORK CHOP *garlic mashed potatoes, apple mango chutney* 43  
ALLEN BROS. of Chicago PREMIUM NY STEAK *garlic mashed potatoes, chef's vegetables* 48  
ALLEN BROS. of Chicago PREMIUM FILET MIGNON *garlic mashed potatoes, chef's vegetables* 50  
ALLEN BROS. of Chicago PREMIUM FILET MIGNON & PRAWNS 60  
ALLEN BROS. of Chicago PREMIUM FILET MIGNON & LOBSTER TAIL 66

### OPTIONAL COURSE: APPETIZERS

*priced 2 pieces per person.*

*Fresh Tomato, Basil & Mozzarella Skewers* 5  
*Roasted Garlic & Gorgonzola Flatbread* 6  
*Smoked Salmon with Dill Remoulade* 7  
*Mini Crab Cakes with Dill Remoulade* 10  
*Double R Ranch Beef Skewers* 8  
*Coconut Prawns with Mango Marmalade* 10

TAX & GRATUITY NOT INCLUDED. \$18 CORKAGE FOR 750ML OUTSIDE BOTTLES. FULL WINE & COCKTAIL LIST AVAILABLE.

GUARANTEED NUMBER OF GUESTS REQUIRED 7 DAYS PRIOR TO EVENT.

A NON-REFUNDABLE ADVANCED DEPOSIT IS REQUIRED TO HOLD A DATE.