

PASTAS

steaks & seafood

PRIVATE DINING MENU - LUNCH 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* 31

PENNE ALLA VODKA *grilled salmon, fennel, dill & cream* 36

PENNE BOLOGNESE *ragu of pork & beef, ricotta cheese* 33

RIGATONI NAPOLETANO *chicken, spinach, marinara cream sauce* 33

BUTTERNUT SQUASH RAVIOLI *brown butter, walnuts, arugula* 37

LOBSTER RAVIOLI *roasted red bell pepper sauce* 38

CHICKEN PICATTA *lemon butter, capers, mushrooms, white wine, angel hair pasta* 36

CHICKEN PARMESAN *chicken, melted mozzarella, tomato sauce, angel hair pasta* 36

FETTUCCHINE FRA DIAVOLO *prawns, garlic, mushrooms, zesty tomato sauce* 40

GRILLED SALMON with PRAWNS *dill, fennel, creamy dill linguine* MKT

12 oz. LOBSTER TAIL *garlic mashed potatoes & chef's vegetables* MKT

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

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.