# = s steakhouse menu 

PRICE: \$69.95 PER PERSON* | AVAILABLE FOR GROUPS UP TO 40 PEOPLE served with regular \& decaffeinated coffee, hot tea, iced tea \& an assortment of sodas

# APPETIZERS 

for the table

STUFFED MUSHROOMS
Mushroom caps filled with aglio spinach, Italian cheeses and seasoned panko bread crumbs

CALAMARI RITE<br>Crispy calamari served with our signature marinara sauce

BRUSCHETTA
Seasoned bread topped with a mixture offresh diced tomatoes, extra virgin olive oil, roasted garlic and balsamic glaze

SALAD COURSE
WARM CIABATtA ROLLS
CAESAR SALAD
Romaine lettuce, oven-roasted croutons, grated
parmesan cheese tossed in caesar dressing

## entrée choice

FILET MIGNON **
Served with tableside red wine demi glaze

CHICKEN FRANCES
Parmesan-crusted chicken scallopine served with tableside lemon butter sauce

ATLANTIC SALMON<br>Grilled Atlantic salmon served with tableside lemon butter sauce

BONE-IN RIBEYE**
Served with tableside red wine demi glaze

EGGPLANT PARMESAN §
Sliced eggplant breaded, baked \& layered with provolone cheese and marinara sauce

GARLIC MASHED POTATOES § SAUTÉED SEASONAL VEGETABLES §

NEW YORK STYLE CHEESECAKE<br>Topped with fresh berries and whipped cream

§ Vegetarian
**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Prices are subject to change. Above prices do not include tax or event fee. The $20 \%$ event fee is an administrative fee retained entirely by Maggiano's for the set up and administration expenses related to hosting your Function. The event fee is not a tip and is not distributed to servers, bartenders or other service employees working your

