

# \$90 Per Person

Menu Selections Subject to Change Without Notice, Vegetarian Option Available on Request Dinner Entrees Include Smoked Salmon Pate, White Bean Relish, Fresh Artisan Bread and Butter, Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks

Also includes 2 hours service of: Bud Light Draft and house red and white wines

# Starter Course Selections – guests will select one

**Tempura Asparagus** – Miso-mustard sauce **Colossal Shrimp Cocktail** –poached in aromatic courte bouillon with fiery house sauce

# Salad Course

Muer's Hand Shredded Coleslaw – in herb vinaigrette

# Entrée Selections – guests will select one

Broiled Lake Superior Whitefish – Broiled and served with fresh lemon Amish Roasted Chicken – All natural, semi boneless with grilled spring vegetables and jus lie Grilled Scottish Salmon – Chef's seasonal preparation

# Side Items – served family style

Creamed Spinach Joe Muer Stewed Tomatoes

# Dessert

Chef's Choice of Sorbet

Prices do not include 6% sales tax and 23% gratuity



# \$103 per person

Menu Selections Subject to Change Without Notice, Vegetarian Option Available on Request Dinner Entrees Include Smoked Bluefish Pate, White Bean Relish, Fresh Artisan Bread and Butter, Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks

Also includes 2 hours service of: Bud Light Draft and house red and white wines

# Starter Course Selections – guests will select one

Oysters Rockefeller – oysters topped with classic creamed spinach, crisp bacon and Pernod, gratin with gruyere cheese Colossal Shrimp Cocktail – poached in aromatic courte bouillon with fiery house sauce

# Salad Course

Martha's Vineyard – Crisp greens, crumbled Roquefort, sun-dried cherries, candied walnuts, red onions with raspberry vinaigrette

# Entrée Selections – guests will select one

Char-Grilled USDA Prime Petite 6oz. Filet Mignon – with Signature Zip Sauce Oven Roasted Barramundi – Served with lobster and crab stuffing, haricot vert, honey carrots and black garlic Amish Roasted Chicken – All natural, semi boneless with grilled spring vegetables and jus lie Grilled Scottish Salmon – Chef's seasonal preparation

# Side Items – served family style

Creamed Spinach Joe Muer Stewed Tomatoes

# **Dessert Selections – guests will select one**

Joe Muer Famous Coconut Cake New York Style Cheesecake Chocolate Cake



# \$115 Per Person

Menu Selections Subject to Change Without Notice, Vegetarian Option Available on Request Dinner Entrees Include Smoked Bluefish Pate, White Bean Relish, Fresh Artisan Bread and Butter, Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks

Also includes 2 hours service of: Bud Light Draft and house red and white wines

# Starter Course Selections – guests will select one

Shrimp Ilene – Colossal baked shrimp in toasted almond lemon butter Oysters Rockefeller –oysters topped with classic creamed spinach, crisp bacon and Pernod, gratin with gruyere cheese

# Salad Course

Roquefort Wedge – Crisp iceburg, French-Roquefort dressing, tomatoes, bacon and hard cooked egg

#### Entrée Selections – guests will select one

Oven Roasted Barramundi – Served with lobster and crab stuffing, haricot vert, honey carrots and black garlic Char-Grilled USDA Prime 8oz. Filet Mignon - Served with whipped potatoes and tender asparagus spears Broiled Lobster Tail – served with maître d'hotel butter, whipped potatoes and tender asparagus spears Surf and Turf –Petit Char-Grilled Filet Mignon, seared Georges Banks Sea Scallops, whipped potatoes and tender asparagus spears

#### Side Items – served family style

Creamed Spinach Joe Muer Stewed Tomatoes

#### **Dessert Selections – guests will select one**

Joe Muer Famous Coconut Cake New York Style Cheesecake Chocolate Cake

Prices do not include 6% sales tax and 23% gratuity



# \$195 Per Person

Menu Selections Subject to Change Without Notice, Vegetarian Option Available on Request Dinner Entrees Include Smoked Bluefish Pate, White Bean Relish, Fresh Artisan Bread and Butter. Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks

Also includes 2 hours service of: Bud Light Draft, Bell's Two Hearted Draft, Stella Artois Draft, Ferrari-Carano Cabernet & Ferrari-Carano Chardonnay

# Starter Course Selections – guests will select one

Lobster Corn Dog – Served with Napa cabbage slaw and pommery hollandaise Oysters Rockefeller – two oysters topped with classic creamed spinach, crisp bacon and Pernod, gratin with gruyere cheese

#### Salad Course

Roquefort Wedge - Crisp iceberg, French-Roquefort dressing, tomatoes, bacon, and hard cooked egg

# Entrée Selections – guests will select one

Dover Sole a la Meuniere – Herbs de Provence, lemon brown butter Wagyu Short Rib and Executive Shrimp Diablo – Horseradish whipped potatoes, parsnip puree, cipollini onion, rutabaga, swiss chard, cabernet demi South African Twin Lobster Tails – Served with whipped potato, asparagus and drawn butter Deluxe Surf and Turf – 8oz. Char-Grilled Filet Mignon, 5oz. South African Lobster Tail, whipped potatoes, tender asparagus spears and drawn butter

#### Side Items – served family style

Creamed Spinach Joe Muer Stewed Tomatoes Black Truffle Macaroni and Cheese

# **Dessert Selections – guests will select one**

Joe Muer Famous Coconut Cake New York Style Cheesecake Chocolate Cake

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