



Steak Package Menu

Choice of Starters

(pick one for final menu)

Charcuterie Plate

Enjoy this delectable assortment of thoughtfully selected gourmet salami and cheese. Three slow cured Olli salami flavors. They're joined by three artisan cheeses: savory Face Rock Peppercorn Harvest Cheddar; subtly sweet Beehive Cheese Co. Apple Walnut Smoked; and creamy Sartori BellaVitano Gold as examples.

Vampire Dip

A blend of roasted garlic, artichoke, 3 cheeses served with fried pita, fresh veggies in a seasoned sourdough bread bowl.

Choice of Salads

(pick one for final menu)

Seasons Salad

A seasonal take on garden fresh vegetables with crisp greens. Tossed in a balsamic dressing and served with crumbled feta cheese and candied pecans.

Traditional Caesar Salad

A real favorite. We use a freshly made Caesar dressing. Bath the bowl and toss in fresh grated parmesan cheese and top with oiled anchovies and garlic croutons.

Choice of Entree

(pick one for final menu)

Tomahawk Ribeye for 2

This steak is a must-see Instagram. We bath the steak in a seasoning after dry aging and then grill to perfection. We finish this in the oven to give it a perfect finish. Topped with parsley compound butter and crumbled blue cheese. We suggest to always have this no higher than Medium.

Filet Mignon

An 8-10oz filet of tenderloin beef dry aged and grilled to perfection. Made with a garlic pepper seasoning and served with a veal demi glaze and rosemary sprig. Melts in your mouth.

Dessert

My famous vanilla caramel crusted crème brulee. Served with seasonal berries and a sugar dusted mint leaf. There is no stopping this dessert from becoming addictive.