



STEAKSMANSHIP

## 85 PER GUEST

### FOR THE TABLE

ROGUE CREAMERY BLUE CHEESE GARLIC BREAD

### APPETIZER PLEASE SELECT ONE

THE WEDGE

CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

SHRIMP COCKTAIL

### ENTREES PLEASE SELECT ONE

PAN ROASTED CHICKEN

NEW YORK STRIP 14OZ

PORK CHOP

ORA KING SALMON

FILET MIGNON 10OZ

### SIDES SERVED FAMILY STYLE, PLEASE SELECT THREE

PARMESAN-TRUFFLE FRIES

CORN OFF THE COB

BROCCOLINI

BACON MACARONI & CHEESE

MASHED POTATOES

### DESSERT PLEASE SELECT ONE

NEW YORK STYLE CHEESECAKE

CHEF'S SELECTION OF ICE CREAM

## STEAKSMANSHIP

OUR PASSION AND COMMITMENT IS TO ELEVATE THE  
FOOD AND DINING EXPERIENCE TO THE  
MICHAEL JORDAN LEVEL. IT'S IN EVERYTHING WE DO,  
AND IT'S ONLY HERE.

GENERAL MANAGER **JEFF WOOD**  
EXECUTIVE CHEF **CORY CHUNN**