



## PREMIER

**\$140** PER  
GUEST

(OUR PREMIER MENU  
INCLUDES COMPLIMENTARY  
SOFT DRINKS, TEA, & FRESH  
COFFEE)

*please select one appetizer, one  
salad or soup, one entree, & one side  
from the options listed*

# FIESTA PARADE

## appetizers

### SHRIMP REMOULADE

chilled jumbo shrimp, creamy remoulade sauce

### SEARED AHI TUNA

cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer

### VEAL OSSO BUCO RAVIOLI

saffron-infused pasta, sautéed baby spinach, veal demi-glace

## salads & soup

### CAESAR SALAD\*

romaine hearts, parmesan & romano, creamy caesar

### HARVEST SALAD

mixed greens, corn, dried cherries, bacon, white balsamic vinaigrette, goat cheese, pecans, crispy onions

### CHEF'S FEATURED SOUP

## signature steaks & specialties

### FILET\*

a tender 11 ounce cut of corn-fed midwestern beef

### RIBEYE\*

USDA Prime 16 ounce cut, well marbled for peak flavour, deliciously juicy

### NEW YORK STRIP\*

USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye

### STUFFED CHICKEN BREAST

oven roasted double breast, garlic-herb cheese, lemon butter

### CHEF'S FEATURED FISH\*

seasonal preparation

### VEGETARIAN OPTIONS ALWAYS AVAILABLE

## enhancements give your guests a little extra

**LOBSTER TAIL** MKT

**BLEU CHEESE CRUST** +10

**GRILLED SHRIMP** +17

## potatoes & fresh sides

**CREAMED SPINACH** a ruth's classic

**MASHED POTATOES** smooth & creamy, hints of roasted garlic

**STEAMED BROCCOLI** simply steamed

**SWEET POTATO CASSEROLE** pecan crust

## house-made dessert

**CHEF'S SEASONAL SELECTION**