

TASTE OF THE ARBORETUM



\$55
Per Person

Link & Pin
STEAKS, CHOPS & SEAFOOD

FIRST COURSE

Choose 1

CAESAR SALAD

Traditional Caesar Salad Dressing, Anchovies, Tomatoes, House Made Garlic Croutons

DECONSTRUCTED WEDGE SALAD

Gorgonzola Blue Cheese Dressing, Nueske's Bacon, Tomato, Red Peppers, Balsamic Reduction

LOBSTER BISQUE

Maine Lobster, Sour Cream Drizzle, Green Onion, Charred Baguette

ARTISAN BREAD

2 Large Fresh from the Oven Rolls, Whipped Salted Honey Butter

SECOND COURSE

Choose 1

PETITE FILET MIGNON

6 oz. Certified Angus Beef, cooked at 1800° with a "Pittsburgh-Style" exterior finish

Served with roasted garlic mashed potatoes

Upgrade to an 8 oz. Filet Mignon for +\$14

Upgrade to a 14 oz. Dry-Aged Delmonico Ribeye for +\$16

CAJUN CHICKEN PASTA

Pipette Pasta, Smoked Cajun Cream Sauce, Blackened Pesto Marinated Chicken, Andouille Sausage

BONE-IN CHESHIRE PORK CHOP

Served with roasted garlic mashed potatoes, haricot verts, and our honey garlic sauce

GRILLED FAROE ISLANDS SALMON

Choice of simply seasoned with salt & pepper or blackened. Served with grilled shrimp, cilantro rice and a side of leafy greens with crumbled gorgonzola cheese & garlic vinaigrette

ENHANCEMENTS:

Add a Lobster Tail +\$24 | Add 4 Shrimp +\$12 | Cognac Peppercorn Sauce +\$3

THIRD COURSE

Choose 1

NUTELLA BUDINO

Chocolate-Hazelnut, Raspberry Coulis, Salted Caramel, Whipped Cream

7-LAYER CHOCOLATE CAKE (+\$7)

Dark Chocolate Cake, Callebaut Chocolate Mousse, Dutch Chocolate Frosting