

Prime Cuts

In-Home Steakhouse Dinners

\$225 per person | 8 adult minimum | tax & gratuity not included

Meals begin with Meghan's whole-roasted cauliflower and jumbo shrimp cocktail (upgrade to a full seafood tower – market price).

SALADS - choose one

- Classic wedge – iceberg, bacon, red onion, tomato, creamy bleu cheese dressing & fresh herbs
- Baby romaine – roasted garlic dressing, pecorino & breadcrumbs

Seafood Additions – (market price)

- King crab legs with drawn butter
- Crab cakes with caper-dill rémoulade
- Full caviar service – Royal Ossetra caviar, blini, egg, shallot, chive & crème fraîche

CUTS - choose two

- Tomahawk ribeye
- Porterhouse
- New York strip
- Hanger steak
- Filet mignon
- Upgraded cuts available upon request

SAUCES - choose two

- Béarnaise
- Port demi-glace
- Crushed olive salsa verde
- Marsala mushroom cream
- Cowboy butter

SIDES - choose two

- Creamed greens
- Garlic whipped potatoes
- Cheesy Brussels sprouts with crispy bacon
- Cast-iron mushroom medley
- Black truffle mac & cheese
- Grilled asparagus

DESSERTS – choose one

- Flourless chocolate cake with vanilla cream
- Poached pear with chocolate sauce & vanilla cream
- Classic crème brûlée