



Tour Group Menu #3 2019

SERVED

Steakhouse Caesar Salad

Chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing
or

Cup of Seasonal House Made Soup

Creamy local mushroom

ENTREES

12 oz. Prime Pork Chop

Creamy mashed potatoes, butter braised haricot vert, BP steak sauce

Grilled Faroe Island Salmon

Creamy mashed potatoes, butter braised haricot vert, Meyer lemon aioli

DESSERTS

Seasonal Bread Pudding

Bourbon Crème Brûlée

Food	\$35 per person
Tax	6%
Gratuity	20%

Beverage Packages-

Non-alcoholic Beverage station including, soda, iced-tea and lemonade-\$1.50 per person

Coffee and hot tea Station-\$1.50 per person