

PRIVATE DINING MENU A \$79.99 A PERSON

Choice of Starter

Chop House Salad of Baby Lettuce, Heirloom Tomatoes, Feta Cheese, Spanish Olives, Diced Carrots & Creamy Balsamic Dressing

Caesar Salad of Romaine Lettuce, Spiced Croutons, Aged Parmesan & Roasted Garlic Dressing

Baby Spinach Salad, Julienne Vegetables, Feta, Candied Almonds & Spanish Sherry Vinaigrette

BLT Wedge, Baby Iceberg Lettuce, Heirloom Tomatoes, Smoked Bacon, Shaved Red Onions & Buttermilk Blue Cheese Dressing

Choice Of Entrée

(Served with Grilled Asparagus and Roasted Garlic Mashed Potatoes)

Sea Salt & Herb Roasted Prime Rib of Beef, House-Made Au Jus & Horseradish Cream

Spiced Seared Bay of Fundy Salmon, Citrus Mustard Sauce

40 Day Aged Filet Mignon, Cognac Peppercorn Sauce

Sautéed U-12 Gulf Shrimp Scampi, Heirloom Tomatoes, Lemon, Basil & Chardonnay Sauce Natural Chicken Breast, Manchego Cheese Crust, Baby Heirloom Tomato-Basil Sauce

Rigatoni Pasta, Roasted Vegetables, San Marzano Tomato Sauce, Fresh Basil & Parmesan

Choice Of Dessert

Vanilla Bean Crème Brulée, Fresh Berries

Warm Flourless Triple Chocolate Cake, Godiva Chocolate Sauce

Chamberlain's New York Style Cheesecake, Fresh Strawberries

Tax & Gratuity Additional