

# CHAMBERLAIN'S STEAK & FISH

## **PRIVATE DINING MENU D \$109.99 A PERSON**

### Appetizer Tower

Jumbo U-15 Shrimp Cocktail, TX Wagyu Beef Pot Stickers, Spice Seared Ahi Tuna

### Starters

Lobster & Shrimp Bisque, House Infused Sherry

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, Roasted Garlic Mashed Potatoes)

40 Day Aged Prime Ribeye, Italian Porcini Mushroom Butter

Prime Aged New York Strip, Roasted Shallot Port Wine Sauce

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

Pan Seared Chilean Seabass, Chardonnay Basil Sauce

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 Brûlée, Fresh Berries

Warm Flourless Triple Chocolate Cake, Godiva Chocolate Sauce

Chamberlain's New York Style Cheesecake, Fresh Strawberries

***Tax & Gratuity Additional***

