

Steakhouse Experience Menu

This menu showcases USDA Prime cuts, rich sauces, and classic, high-impact sides for an unparalleled dining event. \$135/guest*

Appetizer

Brown Butter Wild Caught Blue Crab Cake

served with a house-made hazelnut remoulade and a crisp, light autumn apple slaw

Soup & Salad

Creamy Wild Mushroom & Sherry Bisque

a rich, velvety bisque featuring wild mushroom stock, a medley of sautéed mushrooms, and a dash of fine sherry, finished with sweet cream

The Executive Caesar Salad

crisp romaine, house-made garlic-herb focaccia croutons, shaved aged parmesan, and our proprietary creamy house Caesar dressing

Premium Entrée Selections

Please choose one. You may upgrade to a Entrée Duo (offering two main choices) for a supplemental upgrade.

Juniper & High West Whiskey Beef Tenderloin

USDA prime beef tenderloin filet rubbed with savory juniper and served with a rich espresso High West whiskey cream sauce

Double-Cut Heritage Pork Chop

a substantial, brined, double-cut niman ranch pork chop, pan-seared and finished with a rich spiced apple chutney and savory pan jus

Elegant Cauliflower & Leek Gratin

cauliflower florets, shaved brussels sprouts, and melted leeks baked in a rich, nutmeg-infused cream sauce with layers of nutty gruyère and aged parmesan, topped with seasoned panko

Elevated Sides

Duck Fat Smashed Potatoes

Yukon potatoes slow-cooked in duck fat until tender, then smashed and pancrisped, finished with a vibrant chiffonade of fresh chive and parsley

Asian-Inspired Blanched Broccolini

perfectly blanched broccolini tossed with toasted sesame seeds, chili flakes, and a savory toasted sesame-soy vinaigrette for a bright, modern flavor

Dessert

Chocolate Bread Pudding

rich chocolate custard base, thick cut brioche with chocolate chunks, and a chocolate and caramel sauce drizzle

^{*}Pricing is for delivery or pick up only. Does not include equipment/service fee, delivery fee, gratuity, or taxes. Pricing tiers available for groups of 15 or more.