

Group Dinner Menu "C"

To Start

**Tuna Tataki**

Sashimi grade albacore tuna, seared rare, ponzu sauce, sesame seeds, scallions

**Beef Carpaccio**

"AAA" Sterling Silver sirloin, seared rare, grainy Dijon aioli, fresh grated horseradish, mixed greens, caper vinaigrette, deep fried capers, warm sourdough wedges

**Candied Pecan & Apple Salad**

Fresh greens, sliced apple, candied pecans, smoked cheddar, apple white balsamic vinaigrette

**Garlic Chili Prawns**

Tiger prawns, red chili sauce, butter, grilled garlic focaccia wedges

Entrée

**Vegetarian Strudel**

Spinach, artichokes, oven dried tomatoes, roast red peppers, goat cheese, crisp phyllo jacket, spinach parmesan cream

**Wasabi Salmon**

Wild salmon fillet, wasabi pea crust, miso glaze, cilantro butter

**Stilton Demi Glace New York Steak**

"AAA" striploin steak, Lindemans cabernet shiraz demi glace, crumbled Stilton cheese

**Thai Beef Short Ribs**

House specialty, braised short ribs, house made bbq sauce, spiced crispy onions

To Finish

**Crème Brule**

Fresh ingredients, ever changing inspiration

**Pecan Pie**

Traditional house made pecan pie, chocolate graham crust, Grand Marnier Whip

**B-52 Coffee**

Bailey's, Kahlua, Grand Marnier, fresh whip cream

Two Course - \$32 per head

Three Course - \$39 per head

Applicable taxes and gratuities not included.