

# **Brassiere 73 & Roadhouse Grille**

## **Dinner Banquet**

### **First Course (2 Choices)**

#### **Soup Du Jour**

#### **French Onion Soup**

#### **Misto Salad**

Spring mix tossed in golden balsamic vinaigrette, topped with tomatoes and cucumbers

#### **Caesar Salad**

Traditional preparation of romaine lettuce, crouton, parmesan cheese & creamy dressing

#### **Wedge Salad**

Wedge of iceberg lettuce, topped with chopped tomatoes and crumbled applewood bacon, finished with a bleu cheese dressing

### **Entrée (3 Choices)**

#### **Section A- \$29 per person**

#### **French-Cut Chicken Breasts**

Whipped potatoes, vegetable du jour, lemon-thyme scented jus

#### **Pan Seared Tilapia**

Sweet corn, tomato, basil risotto, tomato beurre blanc

#### **Roadhouse Meatloaf**

Whipped potatoes, vegetable du jour, mushroom ragout

#### **Bowtie Pasta**

Sundried tomatoes, sautéed spinach & grilled zucchini, basil infused extra virgin olive oil, crumbled goat cheese, balsamic reduction

#### **Section B \$39 per person**

#### **Grilled Tuna**

Onion marmalade, pommes frites, bleu cheese cream sauce

#### **Pan-Seared Salmon**

Sweet corn, tomato, basil and lump crab risotto, tomato beurre blanc

#### **Grilled Twin Petite Filet**

Whipped potatoes, vegetable du jour, marchand de vin sauce

**French-Cut Chicken**

White truffle whipped potatoes, vegetable du jour, lemon-thyme scented jus

**Linguine and Vegetables**

Medley of fresh vegetables tossed in garlic-parmesan butter

**Section C \$49 per person**

**Kansas City Veal Loin**

Whipped potatoes, vegetable du jour, mushroom ragout

**Crab Cakes**

Date and onion couscous, vegetable du jour, sundried tomato and roasted red pepper cream sauce

**Filet Mignon**

Grilled 8 oz filet, white truffle whipped potatoes, vegetable du jour, marchand de vin sauce

**Bouillabaisse**

Medley of fish and shellfish in a saffron-tomato broth

**Grilled Tuna**

Onion marmalade, pommes frites, bleu cheese cream sauce, jumbo lump crab meat and bay scallops

**Desserts (2 choices)**

Cheesecake with raspberry or chocolate sauce

Crème Brulee

Chocolate Tort

Jewish Apple Cake

Ice Cream

Sorbet

**Beverage Package (\$3 per person)**

Includes coffee, tea, sodas  
(Optional)

All parties subject to 6% sales tax and 20% Gratuity