

Brassiere 73 & Roadhouse Grille

Dinner Banquet

First Course (choice of 2)

Soup Du Jour

Misto Salad

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

Caesar Salad

Romaine lettuce tossed in our own traditional Caesar dressing then, topped with garlic croutons and parmesan cheese

Spinach Salad

Spinach and spring mix tossed in cranberry vinaigrette dressing, topped with candied walnuts, granny smith apples, goat cheese and dried cranberries

Beet Salad

Spring mix and frisee tossed in aged sherry wine vinaigrette, with thinly sliced oven roasted beet and topped with crumbled chevre cheese

Wedge Salad

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

Entrée (choice of 3)

Section A- \$29 per person

Grilled Chicken Breast

Grilled Chicken Breast topped with roasted peppers, spinach, prosciutto served with whipped potatoes

Pan Seared Tilapia

Pan seared tilapia with roasted fingerling potatoes, sautéed green beans, herb butter sauce

Roadhouse Meatloaf

Roadhouse Meatloaf with roasted potatoes, sautéed carrots, asparagus & pearl onions finished in a wild mushroom sauce

Bowtie Pasta

Bowtie Pasta sundried tomatoes, sautéed spinach & grilled zucchini with a basil infused extra virgin olive oil, crumbled goat cheese, topped with a balsamic reduction

Vegetable Strudel

Seasonal vegetables rolled and baked in puff pastry and finished with a black pepper tomato sauce

Section B \$39 per person

Grilled Tuna

Herb grilled tuna steak, lightly marinated in fresh herbs, served with grilled asparagus and finished with a tomato caper butter sauce

Salmon

Pan seared Atlantic salmon served with lump crab, sweet corn and basil risotto, finished with a roasted red pepper butter sauce

Petite Filet Mignon

Grilled petite filet mignon served with white truffle mashed potatoes, grilled asparagus and topped with a bleu cheese and bacon compound butter

Pan Seared Chicken

Pan Seared Breast of Chicken – sautéed baby carrots, fine herb and cheese whipped potatoes, natural jus

Tilapia

Pan Seared Tilapia over a Broccoli rabe and oven roasted tomato risotto, herb beurre blanc

Section C \$49 per person

Porterhouse

14oz Porterhouse Pork Chop with sautéed apples, walnuts and baby spinach finished with a sour cranberry demi glace

Crab Cakes

Jumbo Lump Crab Cakes over a rock shrimp, asparagus, fine herb risotto, lobster sauce

Filet Mignon

Grilled Filet Mignon brushed with béarnaise sauce served with fresh garden vegetables, pearl onions, enriched demi glace over white truffle & chive mashed potatoes

Ribeye Steak

Grilled Ribeye Steak topped with caramelized onions, sautéed mushrooms and homemade steak sauce served with a baked potato and grilled asparagus

Tuna

Pan Seared Tuna over a spicy soy ginger sauce with roasted red pepper infused jasmine rice, sautéed leeks

Section D \$59 per person

Surf & Turf

Surf and Turf 8oz Filet 6oz Lobster Tail with grilled asparagus, Lobster Mashed potatoes

New York Strip Steak

Grilled NY Strip Steak topped with a Bacon and Bleu cheese compound butter, white truffle mashed potatoes, sautéed haricot verts, red wine demi glace

Twin Lobster Tail

Two 4oz Lobster Tails, *chive mashed potatoes* sautéed vegetable medley , drawn butter

Grilled Veal Chop

Whole grain mustard mashed potatoes, grilled asparagus, burgundy sauce

Chilean Sea bass

Pan Seared Chilean Sea Bass saffron rice pilaf, sautéed English cucumber and haricot vert, lemon butter sauce

Desserts (choice of 2)

Cheesecake

with raspberry or chocolate sauce

Crème brulee

Granny smith Apple Tart

with French vanilla Ice Cream

Chocolate mousse cake

Crepe Suzette

Beverage Package (\$3 per person)

Includes coffee, tea, sodas
(Optional)

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