



## **\$86 Per Person**

*Menu Selections Subject to Change Without Notice – Vegetarian Option Available on Request  
Dinner Entrees Include Smoked Salmon Pate, White Bean Relish, Fresh Artisan Bread and Butter,  
Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks, as well as  
two hours of Bud Light Draft and house cabernet & chardonnay wines*

### **Starter Course Selections – guests will select one**

*Tempura Asparagus – Miso-mustard sauce*

*Colossal Shrimp Cocktail – poached in aromatic court bouillon with fiery house sauce*

### **Salad Course**

*Muer's Hand Shredded Coleslaw – in herb vinaigrette*

### **Entrée Selections – guests will select one**

*Broiled Lake Superior Whitefish – Broiled and served with fresh lemon*

*Amish Roasted Chicken – All natural, semi boneless with grilled spring vegetables and jus lie*

*Grilled Scottish Salmon – Chef's seasonal preparation*

### **Side Items – served family style**

*Creamed Spinach*

*Joe Muer Stewed Tomatoes*

### **Dessert**

*Chef's Choice of Sorbet*

*Prices do not include 6% sales tax and 22% gratuity*



## **\$97 per person**

*Menu Selections Subject to Change Without Notice – Vegetarian Option Available on Request  
Dinner Entrees Include Smoked Bluefish Pate, White Bean Relish, Fresh Artisan Bread and Butter,  
Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks, as well as  
two hours of Bud Light Draft and house cabernet & chardonnay wines*

### **Starter Course Selections – guests will select one**

*Oysters Rockefeller – two oysters topped with classic creamed spinach, crisp bacon and Pernod, gratin with gruyere cheese*

*Colossal Shrimp Cocktail – poached in aromatic court bouillon with fiery house sauce*

### **Salad Course**

*Martha's Vineyard – Crisp greens, crumbled Roquefort, sun-dried cherries, candied walnuts, red onions with raspberry vinaigrette*

### **Entrée Selections – guests will select one**

*Char-Grilled USDA Prime Petite 6oz. Filet Mignon – with Signature Zip Sauce*

*Oven Roasted Barramundi – Served with lobster and crab stuffing, haricot vert, honey carrots and black garlic*

*Amish Roasted Chicken – All natural, semi boneless with grilled spring vegetables and jus lie*

*Grilled Scottish Salmon – Chef's seasonal preparation*

### **Side Items – served family style**

*Creamed Spinach*

*Joe Muer Stewed Tomatoes*

### **Dessert Selections – guests will select one**

*Joe Muer Famous Coconut Cake*

*New York Style Cheesecake*

*Chocolate Cake*

*Prices do not include 6% sales tax and 22% gratuity*



## **\$106 Per Person**

*Menu Selections Subject to Change Without Notice – Vegetarian Option Available on Request  
Dinner Entrees Include Smoked Bluefish Pate, White Bean Relish, Fresh Artisan Bread and Butter;  
Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks, as well as  
two hours of Bud Light Draft and house cabernet & chardonnay wines*

### **Starter Course Selections – guests will select one**

**Shrimp Ilene** – Colossal baked shrimp in toasted almond lemon butter  
**Oysters Rockefeller** – *two oysters topped with classic creamed spinach,  
crisp bacon and Pernod, gratin with gruyere cheese*

### **Salad Course**

**Roquefort Wedge** – *crisp iceberg lettuce covered with French-Roquefort dressing  
and garnished with tomatoes, bacon and hard cooked egg*

### **Entrée Selections – guests will select one**

**Oven Roasted Barramundi** – *Served with lobster and crab stuffing, haricot vert, honey carrots and black garlic*  
**Char-Grilled USDA Prime 8oz. Filet Mignon** - *Served with whipped potatoes and tender asparagus spears*  
**Broiled 5oz. Tristan Lobster Tail** – *served with maître d’hotel butter, whipped potatoes  
and tender asparagus spears*  
**Surf and Turf** –*Petit Char-Grilled Filet Mignon, seared Georges Banks Sea Scallops, whipped potatoes and  
tender asparagus spears*

### **Side Items – served family style**

Creamed Spinach  
Joe Muer Stewed Tomatoes

### **Dessert Selections – guests will select one**

Joe Muer Famous Coconut Cake  
New York Style Cheesecake  
Chocolate Cake

*Prices do not include 6% sales tax and 22% gratuity*



## **\$175 Per Person**

*Menu Selections Subject to Change Without Notice – Vegetarian Option Available on Request  
Dinner Entrees Include Smoked Bluefish Pate, White Bean Relish, Fresh Artisan Bread and Butter;  
Coffee, Hot Tea, Iced Tea, and Fountain Soft Drinks*

*Also includes 2 hours service of: Bud Light Draft, Bell's Two Hearted Draft, Stella Artois Draft,  
Frank's Family Vineyard Cabernet and Ferrari-Carano Chardonnay*

### **Starter Course Selections – guests will select one**

**Lobster Corn Dog** – Served with Napa cabbage slaw and pommery hollandaise

**Oysters Rockefeller** – two oysters topped with classic creamed spinach,  
crisp bacon and Pernod, gratin with gruyere cheese

### **Salad Course**

**Roquefort Wedge** – crisp iceberg lettuce covered with French-Roquefort dressing  
and garnished with tomatoes, bacon and hard cooked egg

### **Entrée Selections – guests will select one**

**Dover Sole a la Meuniere** – Herbs de Provence, lemon brown butter

**14oz. Dry Aged “Wagyu” New York Strip** – Au Poivre-crusted in Telicherry pepper, served with grilled asparagus,  
cognac green peppercorn sauce and Hon shimeji mushrooms

**South African Twin Lobster Tail 5oz. each** – Served with whipped potato, asparagus and drawn butter

**Deluxe Surf and Turf** – 8oz. Char-Grilled Filet Mignon, 5oz. South African Lobster Tail, whipped potatoes, tender  
asparagus spears and drawn butter

### **Side Items – served family style**

Creamed Spinach

Joe Muer Stewed Tomatoes

Black Truffle Macaroni and Cheese

### **Dessert Selections – guests will select one**

Joe Muer Famous Coconut Cake

New York Style Cheesecake

Chocolate Cake

*Prices do not include 6% sales tax and 22% gratuity*