



... C A S H O N L Y ...
S U P P E R C L U B

FAMILY STYLE MENU

\$175 per person (excluding tax & gratuity)

..... **SALAD**

select two for each table

CAESAR SALAD

romaine leaves / pecorino romano / semolina crouton / white anchovy / caesar dressing

WEDGE

iceberg / tomato / red onion / bacon / point Reyes blue cheese / buttermilk dressing

P + P LOUIE +\$5*

blue crab / butter bibb lettuce / cured yolk / tomato / asparagus / avocado / poppy seed dressing

..... **ENTRÉES**

select three for each table

ORA KING SALMON

PRIME TENDERLOIN

ROASTED PORK CHOP

DOVER SOLE +\$20*

32 OZ. TOMAHAWK +\$35*

32 OZ. PORTERHOUSE +\$35*

DRY AGED PRIME RIB CART +\$40*

TABLESIDE TRUFFLE SERVICE MP

..... **SIDES**

select three for each table

ASH ROASTED POTATOES

house cultured butter / fleur de sel

POMMES PURÉE

de robuchon

MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

CARROTS

pistachio / chermoula

CORN CRÈME BRÛLÉE

roasted sweet corn custard / turbinado sugar

WOOD FIRED BROCCOLINI

fresh za`atar / sumac onions / beemster xo

RICOTTA GNOCCHI

mushroom conserva / pecorino / caraway mustard / horseradish

..... **DESSERT**

MINIATURE DESSERT PLATTER

assorted pastries, strolling service

strawberry panna cotta / espresso brownie bites / passion fruit mango tart

CLASSIC VANILLA CHEESECAKE +\$8*

graham crust / fresh berries / raspberry whipped cream

PEANUT BUTTER PAVÉ +\$8*

peanut butter gianduja / caramel / peanut brittle crunch / dark chocolate glaze

..... **CAKE**



\$120 each, serves 8-10 people

DARK CHOCOLATE ESPRESSO CAKE

dark chocolate mousse / jivara espresso cremeux / milk chocolate caramel / espresso streusel

VANILLA PASSIONFRUIT CAKE

vanilla bean mousse / passionfruit curd / tapioca pearls



*** pricing per guest**

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.