



vibrant

## MERLOT MENU

### APPETIZER choose one for your guests

SHRIMP COCKTAIL jumbo shrimp served with chipotle horseradish cocktail sauce

SEARED SCALLOP S meyer lemon-honey glaze, vegetable garnish

TENDERLOIN CARPACCIO caper Creole mustard sauce and red onion

### STARTER choose one for your guests

CLASSIC CAESAR chopped hearts of romaine, fresh parmesan and croutons

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions and croutons

THE WEDGE iceberg lettuce with grape tomatoes, red onions and crumbled blue cheese

CHEF'S SEASONAL SOUP

### ENTRÉES choose four for your guests to select from

MAIN FILET MIGNON our leanest, most tender beef

PRIME RIBEYE STEAK our most flavorful cut of beef

PORK CHOP baked with apple cider, Creole mustard glaze

TUNA MIGNON seared rare with poppy seed au poivre and tomato vinaigrette

BARBECUE SCOTTISH SALMON slow roasted mushroom salad, barbecue glaze

DOUBLE BREAST OF CHICKEN baked in a white wine, mushroom, shallot and thyme sauce

Vegetarian option available upon request

### SIDES choose two for your guests to enjoy family style

SAUTÉED FRENCH GREEN BEANS shiitake mushrooms, porcini essence

GRILLED HIGH COUNTRY ASPARAGUS seasoned with olive oil, butter, salt and pepper

SAUTÉED MUSHROOMS fresh button and portobello, whole garlic

FLEMING'S POTATOES our house specialty with cream, jalapeños and cheddar cheese

MASHED POTATOES choice of blue cheese, parmesan-peppercorn or roasted garlic

CHIPOTLE MACARONI & CHEESE smoked cheddar and leeks

### DESSERT choose one for your guests

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

CHEESECAKE graham cracker crust, blueberry sauce and white chocolate shavings

WALNUT TURTLE PIE homemade caramel, walnuts and chocolate

### BEVERAGES

Coffee, Tea and Soft Drinks

Please contact our Private Dining Director for menu pricing.

It's our pleasure to tailor a menu to your specific requests.