

# STEAK BOARD SUNDAY 2-COURSE

Exclusively for Private Events Hosted on Sundays†  
550 for 10 Guests

## STARTER *one per guest*

### WHITE FRENCH SALAD

spring mix, caesar croutons, shaved vino rosso cheese,  
pickled cucumbers, campari tomato 270 cal

## ENTRÉE *one per two guests*

### SHAREABLE SLICED PORTERHOUSE\*

6 oz Filet Mignon paired with a 28 oz Prime Bone-In New York Strip  
2030 cal

*add Trio of Artisanal Butters 430 cal +6*

*add Steamed Lobster Tail 490 cal +31*

## SHAREABLE SIDE *for the table*

**MASHED POTATOES** 3100 cal

## MAY WE ALSO RECOMMEND

### SIDE

**THAI GREEN BEANS** 430 cal | 17

### DESSERT

**SHAREABLE DESSERT PLATTER** 1970 cal | 30

### SONOMA SUNDAY WINES

*Bottle Red, White: 650 cal*

#### MATANZAS CREEK

Sauvignon Blanc, Sonoma County | 50

#### CHATEAU ST. JEAN

Cabernet Sauvignon, Knights Valley, Sonoma County | 80

#### NON-ALCOHOLIC TÖST

750ml sparkling white tea with notes of cranberry and ginger  
140 cal | 39

†Exclusively available for private events hosted on Sundays April 19, 2026 - November 1, 2026.  
10 Guest minimum.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

Before placing your order, notify us if anyone in your party has a food allergy or food intolerance.

\*This item may be cooked to order. Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.