

Fall Events

DINNER PRIX FIXE | 77

STARTER

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

ENTRÉE

choice of

FILET MIGNON* & CRAB-STUFFED LOBSTER*

8 oz Filet Mignon, North Atlantic split lobster tail topped with our savory crab imperial 650 cal

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

SIDE

MASHED POTATOES

620 cal

DESSERT

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 630 cal

LUNCH PRIX FIXE | 40

STARTER

FRUIT PLATE

strawberries, blueberries, pineapple 80 cal

ENTRÉE

choice of

CHICKEN CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto with grilled chicken breast 560 cal

CABERNET FILET*

6oz. hand-cut filet mignon topped with danish blue cheese butter over cabernet demi-glace, sautéed spinach & garlic with campari tomatoes 570 cal

DESSERT

CHOCOLATE CHUNK COOKIES

packaged to take home 370 cal

Exclusively available for private events hosted on Tuesday, September 8, 2026 – Sunday, October 31, 2026. Not available at the following locations: DC Ranch Scottsdale, AZ; Woodland Hills, CA; Sarasota, FL; Coral Gables, FL; Brickell, FL; Fort Lauderdale, FL; Atlanta Dunwoody, GA; Baton Rouge, LA; Birmingham, MI; Raleigh, NC; Nashville, TN; Houston Town & Country, TX; Tysons Corner McLean, VA; Tampa, FL.

Cal represents calories. 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, please inform your Server if anyone in your party has a food allergy or intolerances. *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. For nutrition and allergen information, scan the QR code here:

