

STEAK BOARD SUNDAY 2-COURSE

Exclusively for Private Events Hosted on Sundays[†] | 395 for 10 Guests

STARTER *one per guest*

WHITE FRENCH SALAD

spring mix, caesar croutons, shaved vino rosso cheese, pickled cucumbers, cam-
pari tomato 270 cal

ENTRÉE *one per two guests*

SLICED FILET MIGNON* AND NY STRIP* WITH BOURBON & APRICOT-GLAZED MEATBALLS 2110 cal

add Steamed Lobster Tail 490 cal +31*

SHAREABLE SIDE *for the table*

TRUFFLE GARLIC MASHED POTATOES 3450 cal

MAY WE ALSO *RECOMMEND*

SIDE

THAI GREEN BEANS 430 cal | 15

DESSERT

SHAREABLE DESSERT PLATTER 1970 cal | 30

SONOMA SUNDAY WINES

6 oz. Red, White: 150 cal; 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. †Price does not include tax, gratuity or applicable private dining fees.
Menus valid for private dining events only. 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, poultry, seafood, shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.
For nutrition and allergen information, scan the QR code here:

