



TOURNEDOS
STEAKHOUSE

COURSE ONE

TRADITIONAL CAESAR SALAD WITH GRILLED SHRIMP OR CHICKEN

PORTOBELLO SANDWICH WITH ASPARAGUS, ROASTED BELL PEPPERS, LETTUCE AND TOMATO

GRILLED CHICKEN SANDWICH WITH RED GRAPES, MELTED BRIE, AND RED ONION JAM

DRY AGED SHAVED STEAK SANDWICH WITH ONIONS, MUSHROOMS, STEAK SAUCE AND PROVOLONE

½ LB. PRIME BURGER WITH CHEDDAR, THICK CUT BACON, LETTUCE AND TOMATO

VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST

CHOICE OF SODA, COFFEE OR HOT TEA

CONCLUDED WITH TOURNEDOS CHOCOLATE TRUFFLES

PRIVATE DINING LUNCH MENU #1

TOTAL PRICE \$40 PER PERSON

INCLUSIVE OF 8% TAX & 22% GRATUITY



TOURNEDOS
STEAKHOUSE

COURSE ONE

CREAM OF ASPARAGUS SOUP

TRADITIONAL CAESAR SALAD

MIXED GREENS WITH BALSAMIC DRESSING

COURSE TWO

PETITE ÔRA KING SALMON

PETITE PRIME NEW YORK STRIP STEAK

TOMATO, SWEET ONION AND BURRATA CHEESE WITH GRILLED SHRIMP OR CHICKEN

CHEF-INSPIRED RAVIOLI

½ LB. PRIME BURGER WITH CHEDDAR, THICK CUT BACON, LETTUCE AND TOMATO

VEGAN ENTRÉE OPTION AVAILABLE UPON REQUEST

CHOICE OF SODA, COFFEE OR HOT TEA

CONCLUDED WITH TOURNEDOS CHOCOLATE TRUFFLE

PRIVATE DINING LUNCH MENU #2

TOTAL PRICE \$58 PER PERSON

INCLUSIVE OF 8% TAX & 22% GRATUITY



TOURNEDOS
STEAKHOUSE

COURSE ONE

MIXED GREENS WITH BALSAMIC VINAIGRETTE

TRADITIONAL CAESAR SALAD

BABY SPINACH SALAD WITH SEASONAL DRESSING

COURSE TWO

APPLEWOOD SMOKED PORK CHOP

PRIME NEW YORK STRIP STEAK

PRIME FILET MIGNON

ŌRA KING SALMON

VEGETARIAN ENTRÉE

SELECTED SEASONAL SIDE DISHES

DESSERT

CHEF'S CHOICE

CHOICE OF COFFEE OR TEA

PRIVATE DINING MENU #1

TOTAL PRICE \$79 PER PERSON

INCLUSIVE OF 8% TAX & 22% GRATUITY



TOURNEDOS
STEAKHOUSE

COURSE ONE

LEMON PEPPER FRIED CALAMARI WITH ARUGULA AIOLI
SHRIMP COCKTAIL WITH SPICY COCKTAIL SAUCE
JUMBO LUMP CRAB CAKE WITH LOBSTER SAUCE
SEASONAL VEGETABLE RISOTTO

COURSE TWO

MIXED GREENS WITH BALSAMIC VINAIGRETTE
TRADITIONAL CAESAR SALAD
BABY SPINACH SALAD WITH SEASONAL DRESSING

COURSE THREE

APPLEWOOD SMOKED PORK CHOP
PRIME NEW YORK STRIP STEAK
PRIME FILET MIGNON
ŌRA KING SALMON
VEGETARIAN ENTRÉE

SELECTED SEASONAL SIDE DISHES

DESSERT

CHEF'S CHOICE
CHOICE OF COFFEE OR TEA

PRIVATE DINING MENU #2

TOTAL PRICE \$109 PER PERSON
INCLUSIVE OF 8% TAX & 22% GRATUITY



TOURNEDOS STEAKHOUSE

COURSE ONE

LEMON PEPPER FRIED CALAMARI WITH ARUGULA AIOLI
SHRIMP COCKTAIL WITH SPICY COCKTAIL SAUCE
JUMBO LUMP CRAB CAKE WITH LOBSTER SAUCE
SEASONAL VEGETABLE RISOTTO

COURSE TWO

MIXED GREENS WITH BALSAMIC VINAIGRETTE
TRADITIONAL CAESAR SALAD
BABY SPINACH SALAD WITH SEASONAL DRESSING

COURSE THREE

APPLEWOOD SMOKED PORK CHOP
PRIME NEW YORK STRIP STEAK
PRIME FILET MIGNON
ÕRA KING SALMON
TOURNEDOS FRESH CATCH OF THE DAY
VEGETARIAN ENTRÉE
SELECTED SEASONAL SIDE DISHES

WINE SELECTION

TOURNEDOS RED OR WHITE

DESSERT

CHEF'S CHOICE
CHOICE OF COFFEE OR TEA

PRIVATE DINING MENU #3

TOTAL PRICE \$125 PER PERSON
INCLUSIVE OF 8% TAX & 22% GRATUITY



TOURNEDOS
STEAKHOUSE

COURSE ONE

LEMON PEPPER FRIED CALAMARI WITH ARUGULA AIOLI
SHRIMP COCKTAIL WITH SPICY COCKTAIL SAUCE
JUMBO LUMP CRAB CAKE WITH LOBSTER SAUCE
SEASONAL VEGETABLE RISOTTO
TUNA AND SALMON POKE
WAGYU MEATBALL WITH MARINARA TOPPED WITH RICOTTA

COURSE TWO

MIXED GREENS WITH BALSAMIC VINAIGRETTE
TRADITIONAL CAESAR SALAD
BABY SPINACH SALAD WITH SEASONAL DRESSING
MARINATED ROASTED BEETS WITH GOAT CHEESE
ICEBERG SALAD WITH CREAMY BLEU CHEESE DRESSING AND BACON

COURSE THREE

APPLEWOOD SMOKED PORK CHOP
PRIME NEW YORK STRIP STEAK
PRIME FILET MIGNON
DRY-AGED PRIME RIBEYE STEAK
ØRA KING SALMON
HAWAIIAN BIG EYE AHI TUNA
TOURNEDOS FRESH CATCH OF THE DAY
VEGETARIAN ENTRÉE
SELECTED SEASONAL SIDE DISHES

WINE SELECTION

TOURNEDOS RED OR WHITE

DESSERT

SELECTION OF HOUSE-MADE DESSERTS
CHOICE OF COFFEE OR TEA

PRIVATE DINING MENU #4

TOTAL PRICE \$175 PER PERSON
INCLUSIVE OF 8% TAX & 22% GRATUITY