



TOURNEDOS
STEAKHOUSE

COURSE ONE

MIXED GREENS WITH BALSAMIC VINAIGRETTE

TRADITIONAL CAESAR SALAD

BABY SPINACH SALAD WITH SEASONAL DRESSING

COURSE TWO

APPLEWOOD SMOKED PORK CHOPS

16OZ. PRIME NEW YORK STRIP STEAK

8OZ. PRIME FILET MIGNON

ŌRA KING SALMON

CHEF INSPIRED VEGETARIAN ENTRÉE

CHEF'S SELECTION OF SIDE DISHES

DESSERT

CHEF'S CHOICE

CHOICE OF COFFEE OR TEA

PRIVATE DINING MENU #1

TOTAL PRICE \$89 PER PERSON

INCLUSIVE OF 8% TAX & 22% GRATUITY



TOURNEDOS
STEAKHOUSE

COURSE ONE

LEMON PEPPER FRIED CALAMARI WITH ARUGULA AIOLI
COLOSSAL 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 CHOPS
16OZ. PRIME NEW YORK STRIP STEAK
8OZ. PRIME FILET MIGNON
ŌRA KING SALMON
CHEF INSPIRED VEGETARIAN ENTRÉE
CHEF'S SELECTION OF SIDE DISHES

DESSERT

CHEF'S CHOICE
CHOICE OF COFFEE OR TEA

PRIVATE DINING MENU #2

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



TOURNEDOS STEAKHOUSE

COURSE ONE

LEMON PEPPER FRIED CALAMARI WITH ARUGULA AIOLI
COLOSSAL 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 CHOPS
16OZ. PRIME NEW YORK STRIP STEAK
8OZ. PRIME FILET MIGNON
ÔRA KING SALMON
TOURNEDOS FRESH CATCH OF THE DAY
CHEF INSPIRED VEGETARIAN ENTRÉE
CHEF'S SELECTION OF SIDE DISHES

WINE SELECTION

TOURNEDOS RED OR WHITE

DESSERT

CHEF'S CHOICE
CHOICE OF COFFEE OR TEA

PRIVATE DINING MENU #3

TOTAL PRICE \$145 PER PERSON

INCLUSIVE OF 8% TAX & 22% GRATUITY



TOURNEDOS
STEAKHOUSE

COURSE ONE

LEMON PEPPER FRIED CALAMARI WITH ARUGULA AIOLI
COLOSSAL SHRIMP COCKTAIL WITH SPICY COCKTAIL SAUCE
JUMBO LUMP CRAB CAKE WITH LOBSTER SAUCE
SEASONAL VEGETABLE RISOTTO
TUNA AND SALMON POKE
WAGYU MEATBALLS 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 WEDGE WITH CREAMY BLEU CHEESE DRESSING AND BACON

COURSE THREE

APPLEWOOD SMOKED PORK CHOPS
16OZ. PRIME NEW YORK STRIP STEAK
8OZ. PRIME FILET MIGNON
18OZ. DRY-AGED PRIME RIBEYE STEAK
ØRA KING SALMON
HAWAIIAN BIG EYE AHI TUNA
TOURNEDOS FRESH CATCH OF THE DAY
CHEF INSPIRED VEGETARIAN ENTRÉE
CHEF'S SELECTION OF SIDE DISHES

WINE SELECTION

TOURNEDOS RED OR WHITE

DESSERT

SELECTION OF HOUSE-MADE DESSERTS
CHEF'S CHOICE
CHOICE OF COFFEE OR TEA

PRIVATE DINING MENU #4

TOTAL PRICE \$199 PER PERSON
INCLUSIVE OF 8% TAX & 22% GRATUITY