

# WEDDING OFFERINGS

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*Included In All Strathallan Wedding Offerings*

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- Champagne Toast ·
- Three Hours of Open Call Brand Spirits ·
- Enhanced Coffee Station ·
- Three Hand-passed Hors D'oeuvres ·
- Cake Cutting ·
- Floor-length Table Linens and Napkins ·
- Standard Strathallan Centerpieces ·
- Complimentary Suite on Night of the Wedding ·
- Self and Valet Parking ·

Earn Hilton HHonors points toward complimentary accommodations and more when you book your wedding with us. All quoted prices are per person and subject to a 23% administrative fee, room rental and applicable NYS Sales Tax. All prices and item availability subject to change without notice. We require exact guaranteed counts for each entree five (5) business days in advance. Consuming raw or undercooked foods, such as meat, poultry, fish, shellfish, and eggs may increase risk of foodborne illness.

# BEVERAGE OFFERINGS

*All Wedding Packages Include the Following*

## BEER

Choice of Four

1911 Hard Cider, Brooklyn Pilsner, Genesee Lager, Genny Light, Budweiser, Bud Light, Coors Light, Dogfish Head 60 Minute IPA, Founders Porter, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Sam Adams Boston Lager, Sam Adams Seasonal, Corona, Heineken, Stella Artois, Rohrbach Scotch Ale, Young Lion Brewing Company IPA, Young Lion Brewing Company Pilsner

## WINE

Choice of Four

### WHITE

Circa Pinot Grigio-Italy, Echeverria Chardonnay-Chile, Kenwood Yalupa Sparkling Brut-California, Thresher Sauvignon Blanc-Chile, A to Z Pinot Gris-Oregon, Dr. Frank's Riesling-NY

### RED:

Robert Mondavi Private Selection Meritage-California, Robert Mondavi Private Selection Cabernet Sauvignon-California, Raymond 'R Collection' Cabernet Sauvignon-California, Bogle Pinot Noir-California, Cousiño-Macul Merlot-Chile

## SPIRITS

Svedka Vodka, Beefeater Gin, Cruzan Rum, Jose Cuervo Tequila, Old Grand-Dad Bourbon, Black Velvet Whisky, J&B Scotch

## ENHANCED COFFEE STATION

Starbucks Coffee, hot cocoa, tea, cream, sugar, chocolate and white chocolate shavings, whipped cream, cinnamon sticks, caramel and vanilla syrups



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# WEDDING PACKAGE BAR ENHANCEMENTS

## ADD ONE HOUR OF OPEN BAR CALL BRANDS

### UPGRADE PREMIUM BRAND SPIRITS

 Double Cross Vodka

Tanqueray Gin, Barcardi Rum, Captain Morgan Spiced Rum,  
Espolon Tequila, Bulleit Straight Kentucky Bourbon,  
Jack Daniels Whiskey, Dewar's White Label Blended Scotch

**Add One (1) Hour of Premium Brand Spirits**

### UPGRADE ULTRA BRAND SPIRITS

Grey Goose Vodka, Bombay Sapphire Gin, Kirk & Sweeney 12yr. Rum,  
Captain Morgan Spiced Rum, Casamigos Tequila, Makers Mark Bourbon,  
Crown Royal Canadian Whiskey, Johnnie Walker Black Blended Scotch

**Add One (1) Hour of Ultra Brand Spirits**

### HOST BAR

Host pays for amount guests consume.

Call Brand Cocktails  
Premium Brand Cocktails  
Domestic / Imported Beers  
House Brand Wines  
Premium Brand Wines · Bottle price on consumption  
Carbonated and Non-carbonated drinks



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## CASH BAR

\$75 BARTENDER FEE

Please speak to your events coordinator for more details.

## WINE SERVICE

We invite you to speak with your personal events coordinator to arrange a meeting with our in-house sommelier to discuss options for upgrading your guests' wine experience.

## CORDIAL CART

### SCOTCH · 2 oz

The Macallan 12-year

The Glenlivet 12-year

The Balvenie 12-year

Laphroig 10-year

Oban 14-year

Lagavulin 16-year

Hibiki Harmony

### PORT · 3 oz

Ferreira Reserve 'Dona Antonia'

Casa de Santa Eufemia 10-year Tawny

Ferreira 'Dunque de Braganca' 20-year Tawny

### CORDIALS / COGNACS · 2 oz

Grand Marnier

DiSaronno

Chambord

Sambuca Romana (white) Hen-  
nessey VSOP

Remy Martin VSOP

Courvoisier VSOP

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# HAND PASSED HORS D'OEUVRES SELECTIONS

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## Choice of Three

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### COLD OPTIONS

Poached and Chilled White Shrimp with Mango, Garlic and Chiles, Plantain Crisp \*

Smoked Salmon Canape with Whipped Chive Cream Cheese, Pumpnickel,  
Pickled Red Onions and Capers

Country Bread Bruschetta with Ricotta, Black Olive,  
Roasted Tomato and Sweet Peppers, Balsamic Reduction

Mozzarella, Cherry Tomato, Basil and Prosciutto Skewers \*

Spicy Curried Chicken Salad Puff Pastry Cup with Coconut, Toasted Almonds, Apple and Cilantro

Chickpea Crisp with Capponatta, Whipped Goat Cheese and Toasted Pine Nuts \*

Wagyu Beef Tartar with Potato Chip, Truffle Crema

Sesame Seared Rare Ahi Tuna, Rice Cracker, Spicy Wakame Salad,  
Creamy Ginger Sauce with Miso and Citrus \*

Chilled Tomato Soup Shooter, Marinated Heirloom Tomatoes, Peaches, Ricotta Salata, Brioche Crisp

Whipped Gorgonzola, Red Wine and Spice Poached Fig, Walnut Toast, Granola Crumble

Sliced Roast Beef Tenderloin, Focaccia Crostini, Smoked Blue Cheese,  
Horseradish-Mustard Creme Fraiche and Arugula

Mini Lobster Rolls, Truffled Lobster Salad, Buttered New England Style Roll - *Enhancement*

Jumbo Lump Blue Crab Salad, Bacon, Tomato, Louie Sauce, Cucumber - *Enhancement*

Lobster Salad with Puff Pastry, Lemon Creme Fraiche and Osetra Caviar, Chives - *Enhancement*

King Crab Sushi Roll, Avocado, Cucumber, Tobiko, Yuzu Aioli - *Enhancement*

**\* Gluten Free**

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## HOT OPTIONS

Crispy Three Cheese Stuffed Artichoke Hearts

Gougeres filled with Goat Cheese and Drizzled with Truffled Honey

Chicken Lemongrass Dumplings with Sweet Soy-Citrus Dipping Sauce

Mini Steamed Buns with Pork Belly, Spicy Pineapple Relish, Hoisin Sauce and Toasted Peanuts

Mini Veal Meatballs, Black Truffle, Pecorino Fondutta

Thai Spiced Chicken Satay with Spicy Peanut and Coconut Sauce, Cilantro \*

Blue Crab Cakes with Roasted Pepper Remoulade

Miniature Maine Lobster, Corn, Scallion and Brandy Quiche

Miniature Applewood Smoked Bacon, Fontina Cheese and Truffle Tart

Arancinis Stuffed with Smoked Gouda, Spicy Tomato Ragu

Beef Tenderloin 'Rossini' En Route, Mushroom Duxelles, Bordelaise - *Enhancement*

Applewood Smoked Bacon Wrapped Sea Scallops Maple Black Pepper

Mini Bacon and Aged Cheddar Cheeseburgers On a Sesame Bun - *Enhancement*

Rock Shrimp Beignets, Tarragon, Spicy Citrus Aioli

Wood Grilled Lamb Lollipops with Mint Salsa Verde - *Enhancement*

\* **Gluten Free**

STRATHALLAN  
HOTEL & SPA  
A DOUBLETREE BY HILTON

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# COCKTAIL HOUR DISPLAY ENHANCEMENTS

*All served with appropriate sauces and garnishes.  
Not to be substituted for complimentary hors d'oeuvres.*

## DISPLAYS (PER PERSON)

Fresh Fruit

Vegetable Crudite

Artisan Cheese Display

**Baked Whole Wheel of Local Camembert 'en croute'** 1.5 - 2lb wheel  
Topped with Dried Fruit and Nuts, Chestnut Honey and served warm with  
Whole Grain Baguette and Crackers

## ANTIPASTO STATION

Imported Cured Meats

Imported and Local Cheeses

Roasted and Marinated Vegetables

Assorted Marinated Olives and Giardeniera

Crostini and Grissini

## SHELLFISH·RAW BAR STATION

Market Price

PLEASE SELECT FROM:

Lobster on 1·2 shell

Clams on 1·2 shell

Jumbo Shrimp

Atlantic Oysters

Tuna Tartare

Snow Crab Claws

## SUSHI STATION

Assorted Sashimi and Nigiri

Choice of Maki Rolls

Wakame Salad

Spicy Edamame

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# THE DOUBLETREE WEDDING PACKAGE

Served Dinner Reception • Two Course

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*Menu includes fresh baked rolls, butter,  
coffee, tea and non-alcoholic beverages*

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## COURSE ONE - SALADS

Please Select One

**Petite Mixed Seasonal Greens \***

Shaved Market Vegetables, Champagne Vinaigrette

**Baby Romaine Lettuce**

Creamy Anchovy, Roasted Garlic and Lemon Dressing,  
Sourdough Croutons, Shaved Parmesan

**Iceberg Wedge \***

Balsamic Glazed Onions, Grape Tomatoes, Candied Bacon,  
Buttermilk-Gorgonzola Dressing

**Wild Baby Arugula, Watercress and Frisee \* - Enhancement**

Lively Run Goat Cheese Beignets, Speck, Candied Almonds, Roasted Baby Beets,  
Dried Cherry and Banyuls Wine Vinaigrette

**Heirloom Tomatoes and Burrata Cheese \* - Enhancement**

Basil, Ricotta Salata and Aged Balsamic

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## COURSE TWO - ENTRÉES

Please Select Four

### **Crispy New York State Duck Breast**

Vanilla, Honey and Ginger Glaze, Young Carrots Roasted with Thyme,  
Mixed Grain Pilaf, Dried Apricot and Orange Jus

### **Garlic and Prosciutto Crusted and Roasted All Natural Chicken Breast**

Caramelized Onions and Wild Mushrooms, Potato Gnocchi, English Peas,  
Truffled Madeira Wine and Roasted Chicken Jus

### **Slow Roasted All Natural Chicken Breast**

Smoked Paprika, Tomatoes, Pearl Onions, Piquillo Peppers, White Wine, Toasted Farro 'Risotto', Broccolini

### **Applewood Smoked Bacon Wrapped Berkshire Pork Loin \***

Crispy Polenta and Sweet Corn Cake, Baby Swiss Chard, Peach Compote, Sage Scented Pork Jus

### **Wood Grilled Double Chops of Australian Lamb Rack - Enhancement per order**

Caramelized Sweet Garlic, Taggiasca Olives, Haricot Verts,  
Buttered Marble Potatoes and Rosemary Pan Jus

### **Atlantic Salmon En Persillade**

Ragout of English and Snap Peas, Asparagus and Leeks, Artichoke Purée, Sauce Charon

### **Seeds and Grains Crusted Ahi Tuna**

Gingered Carrot Purée, Baby Choy, Snow Peas, Scallions and Shiitake Mushrooms,  
Miso, Soy Citrus and Sesame

### **Crab Crusted Chilean Sea Bass - Enhancement per order**

Baby Spinach, Fingerling Potatoes, Bacon and Sweet Corn Chowder

### **Roasted Halibut - Enhancement per order**

Chiles, Capers, Olives, Saffron, White Wine and Tomato Brodetto, Littleneck Clams,  
Mussels, Sardinian Couscous

### **Certified Angus Beef \***

All beef choices served with Roasted Baby Carrots, Caramelized Pearl Onions,  
Potato Purée and Sauce Bordelaise

. 6 oz Filet .

. 14 oz New York Strip .

. 14 oz Roasted Prime Rib .

. 5 oz Filet and Braised Short Ribs .

. 8 oz Filet Mignon - Enhancement per order .

. 12 oz Bone-in Filet - Enhancement per order .

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## VEGETARIAN OPTIONS

### Risotto \*

English Peas, Asparagus, Tarragon and Lemon

### Truffle and Three Cheese Satchetti Pasta

Wild Mushrooms, English Peas, Light Sherry Wine and Pecorino Cheese Cream

### Composed Vegetable Entrée \* ①

Corn Cake, Fricassee of Seasonal Vegetables, Wild Mushrooms,  
Miso with Soy Emulsion

### Roasted King Trumpet Mushroom Medallions \* ①

Fricassee of Corn, Quinoa, Snap Peas, Miso, Garlic and Butter

### Roasted Cauliflower Steak ①

Tabbouleh of Cauliflower, Pine Nuts, Raisins, Aged Balsamic,  
Preserved Lemon Sauce

\* **Gluten Free**

① **Vegan**

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# THE STRATHALLAN WEDDING PACKAGE

Served Dinner Reception • Three Course

*Menu includes fresh baked rolls, butter,  
coffee, tea and non-alcoholic beverages*

## COURSE ONE - SALADS

Please Select One

**Petite Mixed Seasonal Greens \***

Shaved Market Vegetables, Champagne Vinaigrette

**Baby Romaine Lettuce**

Creamy Anchovy, Roasted Garlic and Lemon Dressing,  
Sourdough Croutons, Shaved Parmesan

**Iceberg Wedge \***

Balsamic Glazed Onions, Grape Tomatoes, Candied Bacon,  
Buttermilk-Gorgonzola Dressing

**Wild Baby Arugula, Watercress and Frisee \***

Lively Run Goat Cheese Beignets, Speck, Candied Almonds, Roasted Baby Beets,  
Dried Cherry and Banyuls Wine Vinaigrette

**Heirloom Tomatoes and Burrata Cheese \***

Basil, Ricotta Salata and Aged Balsamic

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## COURSE TWO - STARTERS

Please Select One

### **Almond Crusted Jumbo Sea Scallops \***

Sweet Summer Corn, Fricassee of Wild Mushrooms, Brown Butter

### **Jumbo Lump Blue Crab Cake**

Avocado Mousse, Petite Radish Greens and Citrus Salad, Lightly Spiced Melon  
'Gazpacho' Sauce

### **Wood Grilled Garlic and Fresh Chile Marinated White Shrimp**

Roasted Pepper and Heirloom Tomato Panzanella Salad, Green Garlic Aioli

### **Maine Lobster Risotto**

Roasted Tomato, Lemon, Tarragon, Mascarpone

(Please refer to Vegetarian Menu on page 10. Smaller portion will be served for 2nd course.)

## COURSE THREE - ENTRÉES

Please Select Four

### **Crispy New York State Duck Breast**

Vanilla, Honey and Ginger Glaze, Young Carrots Roasted with Thyme,  
Mixed Grain Pilaf, Dried Apricot and Orange Jus

### **Garlic and Prosciutto Crusted and Roasted All Natural Chicken Breast**

Caramelized Onions and Wild Mushrooms, Potato Gnocchi, English Peas,  
Truffled Madeira Wine and Roasted Chicken Jus

### **Slow Roasted All Natural Chicken Breast**

Smoked Paprika, Tomatoes, Pearl Onions, Piquillo Peppers, White Wine, Toasted Farro 'Risotto', Broccolini

### **Applewood Smoked Bacon Wrapped Berkshire Pork Loin \***

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### **Wood Grilled Double Chops of Australian Lamb Rack**

Caramelized Sweet Garlic, Taggiasca Olives, Haricot Verts,  
Buttered Marble Potatoes and Rosemary Pan Jus

### **Atlantic Salmon En Persillade**

Ragout of English and Snap Peas, Asparagus and Leeks, Artichoke Purée, Sauce Charon

### **Seeds and Grains Crusted Ahi Tuna (served medium rare)**

Gingered Carrot Purée, Baby Choy, Snow Peas, Scallions and Shiitake Mushrooms,  
Miso, Soy Citrus and Sesame

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**Crab Crusted Chilean Sea Bass**

Baby Spinach, Fingerling Potatoes, Bacon and Sweet Corn Chowder

**Roasted Halibut**

Chiles, Capers, Olives, Saffron, White Wine and Tomato Brodetto, Littleneck Clams, Mussels, Sardinian Couscous

**Certified Angus Beef \***

All beef choices served with Roasted Baby Carrots, Caramelized Pearl Onions, Potato Purée and Sauce Bordelaise

· 6 oz Filet ·

· 14 oz New York Strip ·

· 14 oz Roasted Prime Rib ·

· 5 oz Filet and Braised Short Ribs ·

· 8 oz Filet Mignon ·

· 12 oz Bone-in Filet - *Enhancement per order* ·

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## VEGETARIAN OPTIONS

### **Risotto \***

English Peas, Asparagus, Tarragon and Lemon

### **Truffle and Three Cheese Sachetti Pasta**

Wild Mushrooms, English Peas, Light Sherry Wine and Pecorino Cheese Cream

### **Composed Vegetable Entrée \* ①**

Corn Cake, Fricassee of Seasonal Vegetables, Wild Mushrooms,  
Miso with Soy Emulsion

### **Roasted King Trumpet Mushroom Medallions \* ①**

Fricassee of Corn, Quinoa, Snap Peas, Miso, Garlic and Butter

### **Roasted Cauliflower Steak ①**

Tabbouleh of Cauliflower, Pine Nuts, Raisins, Aged Balsamic,  
Preserved Lemon Sauce

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# EAST AVE DISPLAY PACKAGE

(for 120 guests or less)

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*Choice of Two Complimentary Hors D'oeuvres  
Complimentary Cheese Display*

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## SALAD BAR

### LETTUCE

Mixed Greens · Romaine Hearts · Baby Iceberg

### DRESSINGS

Caesar Dressing · Balsamic Vinaigrette · Red Wine-Roasted Garlic Vinaigrette  
Buttermilk-Gorgonzola Dressing

### TOPPINGS (Choice of 8)

Roasted Peppers · Marinated Artichokes · Sliced Red Onions · Croutons  
Marinated Red Quinoa and Chickpeas · Mixed Marinated Olives · Feta  
Grated Parmesan · Bleu Cheese · Bacon Bits · Carrots · Grape Tomatoes · Bean Sprouts  
Sliced Toasted Almonds · Dried Fruits · Sliced Cucumbers

## PASTA STATION

Choice of Two Pastas · Chef Attendant Included

Cavatelli-Bolognese

Cheese Ravioli-Marinara with Fresh Basil

Spaghetti-Basil Pesto with Rock Shrimp

Mezze Rigatoni-Spicy Italian Sausage, Roasted Tomatoes with Caramelized Onions

Truffle and Cheese Sachetti with Wild Mushroom and Marsala

Radiatore-Pecorino Cream, Peas and Prosciutto Grilled Chicken Breasts

Butternut Squash Ravioli-Brown Butter with Sage

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## POTATO STATION

Baked, Fries and Mashed Potatoes

Crispy Bacon · Scallions · Ham · Peas · Asparagus · Caramelized Onions · Broccoli Florets  
Spicy Fresh Tomato · Corn and Black Bean Pico De Gallo · Tomato Salsa · Pickled Jalapeño Peppers ·  
Sour Cream · Aged Cheddar · Gruyere

## VEGETABLES

Choice of Two for the Station

Tuscan Kale with Chiles, Parmesan, Prosciutto and Breadcrumbs  
Broccolini with Garlic and Olive Oil  
Succotash of Corn, Snow Peas, Shiitake Mushrooms and Sweet Peppers  
Asparagus with Butter, Tarragon, and Shallots  
Roasted Baby Carrots with Thyme and Garlic  
Sautéed Escarole with Cannellini Beans, Garlic and White Wine

## CARVING STATION

Choice of Two Proteins · Carving Chefs Included

Roast Beef Tenderloin  
Wood Fire Slow Roasted Prime Rib  
New York Strip Loin  
Beef Tri-Tip or Top Round  
Brined and Roasted Bone-In Turkey Breast  
Wood Fire Roasted Bourbon and Maple Glazed Pork Loin  
Wood Fire Roasted Rosemary and Garlic Rubbed Leg of Lamb  
Brown Sugar Glazed Smoked Pit Ham  
Grilled Atlantic Salmon with Lemon And Dill

### Choice of Three Sauces

Sauce Bordelaise  
Roasted Garlic and Caper Salsa Verde  
Creamy Fresh Horseradish and Grainy Pomerey Mustard  
Caramelized Sweet Onions with Sherry Wine  
Char Steak Sauce  
Peppercorn Brandy  
Sour Cherry, Orange, and Cranberry Compote

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# LATE NIGHT FOOD OPTIONS

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*All Prices Are Per Person*

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## STRATH PLATE STATION

Zweigles Hot Dogs, Hamburgers and Cheeseburgers, Onion,  
Mac Salad, Home Fries, Hot Sauce

## POUTINE

Fries, Gravy, Cheese Curds

## PIZZA & WINGS

Each Sheet Pizza Good for 10 people

Add Wings

Assorted Sheet Pizzas and Buffalo Wings, Celery and Bleu Cheese Dressing

## TACO STATION

Soft Wheat and Hard Corn Tortillas

Sour Cream, Roasted Sweet Corn & Black Bean Pico De Gallo

Fresh Spicy Tomato Salsa, Olives

Shredded Lettuce, Grated Jack Cheese, Guacamole, Salsa Verde,

Marinated and Grilled Chicken Breast and Bavette Steak

## SLIDER STATION

Choice of Three Served on a Brioche Roll

Soft Wheat and Hard Corn Tortillas

Certified Angus Burgers with Cheddar and Bacon Onion Jam

Blackened Grilled Chicken Breast with Blue Cheese, Lettuce, Onion,

Bacon and Avocado Mayonnaise

Veggie Burger, Spicy Tatziki, Olive Tapenade

Fried Chicken Breast, Spicy Aioli, Lettuce, Sliced Pickles

Italian Sausage Patty, Provolone Cheese, Roasted Peppers and Onions Yellow Mustard

BBQ Smoked Pulled Pork, Coleslaw

Includes French Fries

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# VENDOR MEAL SELECTIONS

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*Final counts for entrées are due  
three days prior to event*

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## **8 oz. Ground Brisket & Chuck Burger**

Applewood-smoked Bacon, Onion Jam, Garlic Aioli,  
Aged Extra-sharp Cheddar, Brioche Bun, Onion Rings

## **Caesar Salad**

Romaine, Creamy Roasted Garlic Caesar Dressing,  
Croutons, Shaved Parmesan  
Add 8oz. Chicken  
Add Jumbo Poached Shrimp

## **Gnocchi Bolognese**

Parmesan Fondutta

## **Certified Angus Beef Tenderloin Tip Salad**

Mixed Field Greens, Shaved Red Onion, Crumbled Lively Run Blue Yonder,  
Applewood-Smoked Bacon, Tomato, Avocado

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