



Pesto Charred Angus Tenderloin <i>wild mushroom, and red pepper gorgonzola sauce</i>	\$35.00
Sautéed Tenderloin Steak <i>whole grain mustard, roasted forest mushrooms, fresh chives and port balsamic reduction</i>	\$35.00
Sautéed Filet Mignon <i>with peppercorn shallot pan sauce and crimini ragout cognac reduction</i>	\$35.00
Grilled Angus Rib Eye Steak <i>roasted garlic gruyere cheese melt, tomato fondue with port wine shallot bordelaise</i>	\$35.00
Cherry Smoked & Pesto Rubbed Filet Mignon <i>on a potato leek tart with a port wine reduction and caramelized baby onions and crisp pork belly</i>	\$35.00
Pan Seared Filet Mignon <i>served with polenta crouton, mushroom cream essence reduction and topped with gorgonzola cheese</i>	\$35.00
Seared Beef Tournedos <i>on a bacon mushroom duxelle with perigourdine truffle, red wine essence and salpicon of foie gras</i>	\$35.00
Chateaubriand Roasted Center Cut Beef Tenderloin <i>served with traditional béarnaise and Parisian vegetable</i>	\$35.00
Filet Of Beef Wellington Center Filet of Beef <i>wrapped in brioche dough with mushroom duxelle and served with port wine sauce</i>	\$35.00