

SILVER MENU OPTION

SERVED WITH FRESH BREAD AND BEVERAGE SERVICE (INCLUDES COFFEE, SODA, TEA)

SIDE AZTEC CAESAR SALAD

Crisp romaine, Avocado Caesar dressing, tortilla strips

CHOICE OF ANY THREE ENTREES

MILE HIGH MEATLOAF

Ground filet meatloaf, redbird double butter mash, onion straws, red wine demi, campfire grilled vegetables

PASTA RUSTICA

Penne pasta, grilled chicken sun-dried tomatoes, broccoli, sweet onions, mushrooms, parmesan cream sauce

SKIRT STEAK

Stockyards of Chicago Angus 10oz cut, garlic-lime-cilantro marinated, Spanish onion chimichurri sauce, redbird double butter mashed, campfire grilled vegetables

CEDAR PLANK SALMON

Stone oven seared, cedar plank, honey-lime glaze, sweet potato mashed, campfire grilled vegetables

CHICKEN FLAMESTONE

Fire-grilled, crumbled feta, sun-dried tomatoes, spinach, artichokes, white wine lemon sauce, redbird double butter mashed, campfire grilled vegetables

\$25 per person plus sales tax and service charge

GOLD MENU OPTION

SERVED WITH FRESH BREAD AND BEVERAGE SERVICE (INCLUDES COFFEE, SODA, TEA)

SIDE FLAMESTONE SALAD

Mixed greens, sun-dried cranberries, bleu cheese, candied walnuts, raspberry vinaigrette

CHOICE OF ANY THREE ENTREES

GROUPEL PICATTA

Fresh Gulf Grouper sautéed with white wine, lemon & capers, served with wild rice blend, campfire grilled vegetables

MIXED GRILLED TRIO

6 oz Fire-grilled pork chop served with an apricot brandy glaze, 6 oz Fire-grilled chicken breast served with a lemon-feta sauce paired with a grilled sugarcane shrimp skewer, redbird double butter mash, campfire grilled vegetables

ROTISSERIE PRIME RIB

Slow rotisserie roasted & served au jus, redbird double butter mash, campfire grilled vegetables

PETIT FILET MIGNON

Stockyards of Chicago Angus 6oz hand cut filet, served with FlameStone Steak Sauce, redbird double butter mashed, campfire grilled vegetables

\$32 per person plus sales tax and service charge



PLATINUM MENU OPTION



SERVED WITH FRESH BREAD AND BEVERAGE SERVICE (INCLUDES COFFEE, SODA, TEA)

SIDE FLAMESTONE SALAD

Mixed greens, sun-dried cranberries, bleu cheese, candied walnuts, raspberry vinaigrette

CHOICE OF ANY THREE ENTREES

CHILEAN SEA BASS

San Marzano tomato reduction, braised spinach, saffron risotto, campfire grilled vegetables

AHI TUNA STACK

Cast iron seared rare, sliced & stacked, homemade guacamole, wonton crisp, ginger-garlic ponzu, wakami seaweed salad, bamboo rice, grilled asparagus

CENTER CUT FILET MIGNON

Stockyards of Chicago Angus 9oz hand cut filet, served with a horseradish béarnaise, redskin double butter mashed, campfire grilled vegetables

N.Y STRIP & PAN SEARED SCALLOPS

Stockyards of Chicago Angus 12oz NY Strip fire-grilled & paired with 3 pan seared colossal scallops, redskin double butter mashed, campfire grilled vegetables

\$40 per person plus sales tax and service charge

DIAMOND MENU OPTION

SERVED WITH FRESH BREAD AND BEVERAGE SERVICE (INCLUDES COFFEE, SODA, TEA)

SIDE WEDGE SALAD

Crisp iceberg, crumbled bleu cheese, applewood smoked bacon, red onion, diced tomato, homemade buttermilk ranch dressing

CHOICE OF ANY THREE ENTREES

GROUPEL OSCAR

Fresh black grouper filet topped with jumbo lump blue crab, hollandaise & grilled Asparagus, wild rice blend, campfire grilled vegetables

SURF & TURF

9oz Stockyards Angus Center Cut Filet Mignon paired with a 6 oz Fresh Cold Water Lobster Tail, drawn butter, redskin double butter mashed, campfire grilled vegetables

RACK OF LAMB

Fire-grilled 8 bone New Zealand rack, stone oven roasted, napa cab. demi, redskin double butter mashed, campfire grilled vegetables

COWBOY STEAK

20oz Bone-In Rib-Eye fire-grilled, crispy onion straws, sherry garlic sautéed portobello mushrooms, redskin double butter mashed, campfire grilled vegetables

BLEU CHEESE CRUSTED FILET

Maytag bleu cheese crumbled crusted 9oz filet mignon, horseradish béarnaise, redskin double butter mashed, campfire grilled vegetables

\$59 per person plus sales tax and service charge

STARTERS

LET US KNOW IF YOU WOULD LIKE TO SWITCH OUT AN APPETIZER
WITH A DIFFERENT ONE THAT IS ON OUR MENU.

SHRIMP COCKTAIL

Colossal chilled shrimp, traditional cocktail sauce | \$5.9 per person

CRAB CAKE

Pan seared, jumbo lump blue crab, midwest seafood aioli | \$3.5 per person

SPRING ROLLS

Pulled chicken, smoked corn, black beans, cheddar jack, midwest aioli
\$3 per person

CALAMARI

Flash fried, stone-ground cornmeal dusted, tossed in a chipotle ancho sauce
\$4 per person

SEARED AHI TUNA

Sesame seed crusted, cast iron seared, ginger-teriyaki, wasabi cream
\$4.5 per person

FLAME SHRIMP

Flash fried, sweet & spicy chili garlic sauce | \$4 per person

FLATBREADS

Stone-oven baked | \$3.5 per person

SPINACH DIP PLATTER

Serves 16

Serves 16 people | Made with Wisconsin cheddar | \$32

GUACAMOLE PLATTER

Serves 16

Made fresh to order, Haas avocados, cilantro, vine ripe tomatoes, red onion,
diced jalapeno, garlic, hint of lime, tortilla chips | \$45

AHI TUNA PLATTER

Serves 16

Sesame seed crusted, cast iron seared, ginger-teriyaki, wasabi cream | \$58

Red Velvet Cake Bread Pudding

Served with crème anglaise
\$4 per person

NY Style Cheesecake

Homemade fresh, Gran Marnier strawberry reduction
\$4 per person

Godiva Chocolate Torte

Flourless chocolate torte, fresh whipped cream, raspberry coulis
\$4 per person

Homemade Key Lime Pie Parfait

Homemade with graham cracker crust, key lime
mousse & fresh whipped cream
\$4.5 per person

SIDES & ADD ONS

**LET US KNOW IF YOU WOULD LIKE TO ADD ANY OF OUR GREAT SIDES OR
FLAMESTONE ADD ONS. PLEASE REFER TO OUR MENU TO SEE YOUR OPTIONS.**