



GOLD MENU \$150

FIRST COURSE

CHARCUTERIE BOARD

CHEF'S CHOICE OF CHEESE, CURED MEATS AND HOUSE-MADE JAMS

AND

SHRIMP COCKTAIL

WITH SMOKED JALAPENO COCKTAIL SAUCE AND SLICED AVOCADO

SECOND COURSE

RED OAK HOUSE SALAD

SPRING GREENS, FRESH BLUEBERRIES, STRAWBERRIES, PECANS,
BOURSIN CHEESE AND CARAMEL WHITE BALSAMIC VINAIGRETTE

ENTRÉE

8 OZ. FILET MIGNON

HERBED BUTTER

OR

HONEY GLAZED SALMON

TOMATO-BASIL SALAD

OR

SKIN-ON AIRLINE CHICKEN BREAST

PAN SAUCE, ROASTED SEASONAL VEGETABLES,
LEEK PUREE AND ONION JAM

SIDES (SERVED FAMILY-STYLE)

**GARLIC MASHED POTATOES
GRILLED ASPARAGUS
BRUSSELL SPROUTS**

DESSERT COURSE

VANILLA BEAN CHEESECAKE