



PLATINUM MENU

\$225

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

SOUP DU JOUR

CHEF'S CHOICE

THIRD 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

8 OZ. BISON TENDERLOIN (SIGNATURE DISH)

CHILI CHIMICHURRI

OR

16 OZ. PRIME RIBEYE

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

BLACK FORBIDDEN RICE

GRILLED ASPARAGUS

BRUSSELL SPROUTS

DESSERT COURSE

VANILLA BEAN CHEESECAKE

OR

COCONUT-RUM TRES LECHES CAKE