

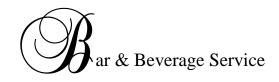
INDIVIDUAL DESSERTS

| • Haagen-Dazs Vanilla Ice Cream . | \$3 |
|---------------------------------------|-------|
| • Tiramisu | .\$4 |
| • Chocolate Mousse | \$4 |
| Bananas Foster | \$5 |
| Prepared tableside | |
| • Cherries Jubilee | . \$5 |
| Prepared tableside | |
| • Crème Brule | \$6 |
| Presented with fresh seasonal berries | 3 |
| | |

DESSERT TABLES

Presented as a buffet or served

| • Christine's Cakes |
|---|
| Sizes and prices vary |
| • Miniature Pastries \$4 |
| An assortment including éclairs, cannoli, |
| and brownies |
| • Cookies\$2 |
| House made variety, including chocolate |
| chip and double fudge white chocolate |
| • Fresh Fruit\$3 |
| Seasonal variety |



OPEN BAR – PLATINUM

- \$24 per guest
- Runs for three continuous hours
- Includes most Top Shelf spirits
- Includes domestic, imported and craft beer
- Includes all house pour wines
- Includes all mixers & garnishes
- Each additional hour adds \$7

OPEN BAR - GOLD

| • | \$18 per guest |
|---|---------------------------------|
| • | Runs for three continuous hours |
| • | Includes most Premium spirits |
| • | Includes domestic bottled beer |
| • | Includes all house pour wines |

- Includes all mixers and garnishes
- Each additional hour adds \$5

OTHER BEVERAGE SERVICE

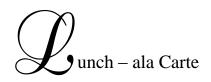
| • Mimosa Bowl\$80 |
|---|
| Serves up to 30 guests |
| • Punch Bowl\$50with Rum \$80 |
| Serves up to 30 guests |
| • Soft Drinks\$3 |
| Per guest, unlimited refills |
| • Bottled Wine & Champagne |
| Prices will vary |
| Bottled or Draught Beer |
| Prices will vary |



Prices are per dozen unless otherwise specified Plus tax and gratuity

FRENCH SERVED

| Antipasto Skewers |
|---|
| Served with orange marmalade sauce Miniature house made Cheese Pies |
| BUFFET STYLE |
| Gourmet Cheese and Crackers |

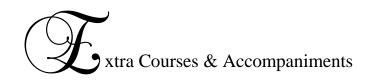


INCLUDES:

Our house made French baguettes with butter, Illy coffee or tea

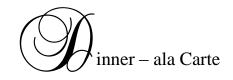
ENTRÉE SELECTIONS

| With sautéed mushrooms and zip sauce Director's Cut Prime Rib. \$14 Served au jus New York Strip Steak, 8oz. \$16 Served au jus The DETROITER, 8oz. \$13 Sirloin steak, with fried onion straws and zip sauce Sautéed Chicken Marsala. \$12 Mushrooms, imported Marsala wine and butter Sautéed Chicken Picante. \$12 Mushrooms, white wine and butter Chicken Parmigiana. \$14 With pasta and sauce marinara Grilled Salmon, 6oz. \$13 With roasted red peppers Broiled Whitefish, 8oz. Market Price Lemon butter compound Oven Baked Omelette \$10 With your choice of ingredients Eggs Benedict \$10 With sauce hollandaise Caesar Salad. \$14 With grilled Chicken or Salmon Spring Salad. \$14 Grilled Chicken, greens, dried cherries, pecans, sliced apples, raspberry vinaigrette Boulevard Salad. \$16 Grilled Sirloin, greens, pine nuts, dried tomatoes, bleu cheese, and balsamic vinaigrette Grilled Sirloin, greens, pine nuts, dried tomatoes, bleu cheese, and grilled chicken. choice of dressing | • Filet Mignon, 5oz. | \$19 |
|---|---------------------------------------|---------------------|
| New York Strip Steak, 8oz | | |
| New York Strip Steak, 8oz | Director's Cut Prime Rib. | \$14 |
| The DETROITER, 8oz | Served au jus | |
| The DETROITER, 8oz | New York Strip Steak, 8oz | \$16 |
| Sirloin steak, with fried onion straws and zip sauce Sautéed Chicken Marsala | <u> </u> | |
| Sirloin steak, with fried onion straws and zip sauce Sautéed Chicken Marsala | • The DETROITER, 8oz | \$13 |
| Sautéed Chicken Marsala | | |
| Mushrooms, imported Marsala wine and butter Sautéed Chicken Picante | · · · · · · · · · · · · · · · · · · · | \$12 |
| Sautéed Chicken Picante | | |
| Mushrooms, white wine and butter Chicken Parmigiana. \$14 With pasta and sauce marinara Grilled Salmon, 6oz. \$13 With roasted red peppers Broiled Whitefish, 8oz. Market Price Lemon butter compound Oven Baked Omelette \$10 With your choice of ingredients Eggs Benedict \$10 With sauce hollandaise Caesar Salad. \$14 With grilled Chicken or Salmon Spring Salad. \$14 Grilled chicken, greens, dried cherries, pecans, sliced apples, raspberry vinaigrette Boulevard Salad. \$16 Grilled Sirloin, greens, pine nuts, dried tomatoes, bleu cheese, and balsamic vinaigrette Grilled Cobb Salad. \$14 | | \$12 |
| With pasta and sauce marinara Grilled Salmon, 6oz | | |
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| Grilled Salmon, 6oz | | |
| With roasted red peppers Broiled Whitefish, 8oz. Market Price Lemon butter compound Oven Baked Omelette \$10 With your choice of ingredients Eggs Benedict \$10 With sauce hollandaise Caesar Salad \$14 With grilled Chicken or Salmon Spring Salad \$14 Grilled chicken, greens, dried cherries, pecans, sliced apples, raspberry vinaigrette Boulevard Salad \$16 Grilled Sirloin, greens, pine nuts, dried tomatoes, bleu cheese, and balsamic vinaigrette Grilled Cobb Salad \$14 | • | \$13 |
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| With sauce hollandaise Caesar Salad | | 010 |
| Caesar Salad. With grilled Chicken or Salmon Spring Salad. Grilled chicken, greens, dried cherries, pecans, sliced apples, raspberry vinaigrette Boulevard Salad. Grilled Sirloin, greens, pine nuts, dried tomatoes, bleu cheese, and balsamic vinaigrette Grilled Cobb Salad. \$14 | | \$10 |
| With grilled Chicken or Salmon Spring Salad | | Φ1.4 |
| Spring Salad. Grilled chicken, greens, dried cherries, pecans, sliced apples, raspberry vinaigrette Boulevard Salad. Grilled Sirloin, greens, pine nuts, dried tomatoes, bleu cheese, and balsamic vinaigrette Grilled Cobb Salad. \$14 | | \$14 |
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| • Grilled Cobb Salad\$14 | | |
| | | |
| | | |



Prices are in addition to main course entrees, subject to tax & gratuity

COURSES • Soup\$3 Bowl• Dinner Salad\$3 Baby greens, cucumbers, tomatoes and carrots...choice of dressing • Caesar Salad\$3 • Pasta\$3 Penne pasta marinara, side portion **COMPLEMENTS** • ½ Pound King Crab Legs... \$24 with drawn butter and lemon • 6oz. Maine Lobster Tail.... \$22 with drawn butter and lemon **ACCOMPANIMENTS** • Mashed Potatoes.....\$3 With a touch of roasted garlic • Baked Idaho Potato\$3 With butter and sour cream with chives • Red Skin Potatoes\$3 Special Twice Baked Potato \$4 Steamed Asparagus\$3 With hollandaise sauce • Green Beans\$3 • Broccoli, Carrots & Cauliflower.....\$3



INCLUDES:

Our house made French baguettes with butter, Illy coffee or tea

ENTRÉE SELECTIONS

| • 9oz. Filet Mignon | \$31 |
|--|----------|
| Presented with grilled portabella mushroom and zip sauce | |
| • 7oz. Filet Mignon | \$27 |
| Presented with sautéed button mushrooms and zip sauce | |
| New York Strip Steak, 12 ounce | \$24 |
| Served au jus | |
| House Cut Roast Prime Rib of Beef | \$25 |
| Served au jus | |
| Petite Cut Roast Prime Rib of Beef | \$20 |
| Served au jus | |
| Veal Marsala, sautéed | \$19 |
| With mushrooms, imported Marsala wine and butter | |
| Veal Picante, sautéed | \$19 |
| With mushrooms, white wine and butter | |
| Veal Oscar sautéed | \$26 |
| With lump crab, steamed asparagus and sauce Béarnaise | |
| Chicken Marsala, sautéed | \$17 |
| With mushrooms, imported Marsala wine and butter | |
| Chicken Picante, sautéed | \$17 |
| With mushrooms, white wine and butter | |
| Chicken Parmigiana | \$20 |
| With sauce marinara | |
| Grilled Salmon | \$20 |
| Presented with roasted peppers | |
| Grilled Chilean Sea Bass | \$20 |
| Sauce beurre blanc | |
| Grilled Exotic Fish | \$Market |
| Seasonal selections of fresh fish, please inquire | |
| Lobster Tail | \$Market |
| Sizes and origin vary, please inquire | |