STEAKHOUSE STARTERS
(1 per 3 guests)
- THREE CHEESE GARLIC BREAD
- LOADED POTATO SKINS
- CRISPY ZUCCHINI
- CHICKEN TENDERS Honey-Sriracha, Chipotle-Buffalo, or Original
- SPINACH ARTICHOKE DIP

$26 PER GUEST
Includes:
molasses bread, shared starter,
1 entrée & 2 sidekicks
with choice of drink
(soda, lemonade, tea, or coffee)

ENTRÉES (1 per guest) Host chooses 3
- 8 oz. SLOW-ROASTED PRIME RIB*
- 8 oz. CENTER-CUT TOP SIRLOIN*
- FIRE-GRILLED CHICKEN BREAST
- HALF RACK OF BBQ RIBS
- GRILLED FRESH SALMON*
- PORTERHOUSE PORK CHOP*
VEGETARIAN
- THE VEGETABLE COBB

MAKE IT A SURF & TURF
- LOBSTER TAIL 4-5 oz. $11.95
- FIRE-GRILLED JUMBO SHRIMP 4 PIECES $7
- CRISPY FRIED SHRIMP 5 PIECES $6

CLASSIC SIDEKICKS
Host chooses 1 starch and 1 vegetable

STARCH
- CLASSIC BAKED POTATO
- MASHED POTATOES
- FRENCH FRIES
- RICE
- AU GRATIN POTATOES

VEGETABLE
- FRESH BROCCOLI With garlic butter
- FRESH GREEN BEANS With bacon
PREMIUM ($1.99 more)
- GRILLED ASPARAGUS
- BRUSSELS SPROUTS

ADD ONS

SALAD
- GARDEN SALAD $3.99
Host chooses dressing
- CAESAR SALAD $4.99

DESSERT $7.50
- BIG MOUNTAIN CHOCOLATE FUDGE CAKE
- LEMON POPPYSEED CAKE
- NEW YORK-STYLE CHEESECAKE
- DOZEN CHOCOLATE CHIP COOKIES

LARGE PARTY SILVER MENU

*Our steaks, seafood, and hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. All portion weights listed are the approximate weights before cooking.

Menu prices may vary by location.
STEAKHOUSE STARTERS
(1 per 3 guests)

- THREE CHEESE GARLIC BREAD
- LOADED POTATO SKINS
- CRISPY ZUCCHINI
- CHICKEN TENDERS
  Honey-Sriracha, Chipotle-Buffalo, or Original
- SPINACH ARTICHoke DIP

ENTRÉES (1 per guest) Host chooses 3

- 6 oz. FILET*
- 11 oz. CENTER-CUT TOP SIRLOIN*
- 12 oz. NEW YORK STRIP*
- 12 oz. RIBEYE*
- 12 oz. PRIME RIB*
- FULL RACK OF BBQ RIBS
- FIRE-GRILLED JUMBO SHRIMP
- FIRE-GRILLED CHICKEN BREAST
- GRILLED FRESH SALMON*

VEGETARIAN
- THE VEGETABLE COBB

MAKE IT A SURF & TURF

- LOBSTER TAIL 4-5 oz. $11.95
- FIRE-GRILLED JUMBO SHRIMP 4 PIECES $7
- CRISPY FRIED SHRIMP 5 PIECES $6

CLASSIC SIDEKICKS
Host chooses 1 starch and 1 vegetable

STARCH
- CLASSIC BAKED POTATO
- MASHED POTATOES
- FRENCH FRIES
- RICE
- AU GRATIN POTATOES

VEGETABLE
- FRESH BROCCOLI
  With garlic butter
- FRESH GREEN BEANS
  With bacon
- GRILLED ASPARAGUS
- BRUSSELS SPROUTS

ADD ONS

SALAD
- GARDEN SALAD $3.99
  Host chooses dressing
- CAESAR SALAD $4.99

DESSERT $7.50
- BIG MOUNTAIN CHOCOLATE FUDGE CAKE
- LEMON POPPYSEED CAKE
- NEW YORK-STYLE CHEESECAKE
- DOZEN CHOCOLATE CHIP COOKIES

$29 PER GUEST
Includes:
- molasses bread, shared starter, 1 entrée & 2 sidekicks
- with choice of drink (soda, lemonade, tea, or coffee)

Menu prices may vary by location.

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STEAKHOUSE STARTERS
(1 per 3 guests)

- THREE CHEESE GARLIC BREAD
- LOADED POTATO SKINS
- CRISPY ZUCCHINI
- CHICKEN TENDERS
  Honey-Sriracha, Chipotle-Buffalo, or Original
- SPINACH
  ARTICHOKE DIP

ENTRÉES (1 per guest) Host chooses 3

- 8 oz. FILET*
- 14 oz. NEW YORK STRIP*
- 16 oz. RIBEYE*
- 16 oz. PRIME RIB*
- FIRE-GRILLED CHICKEN BREAST
- GRILLED FRESH SALMON*
- VEGETARIAN
  - THE VEGETABLE COBB

MAKE IT A SURF & TURF

- LOBSTER TAIL 4-5 oz. $11.95
- FIRE-GRILLED JUMBO SHRIMP 4 PIECES $7
- CRISPY FRIED SHRIMP 5 PIECES $6

CLASSIC SIDEKICKS
Host chooses 1 starch and 1 vegetable

STARCH
- CLASSIC BAKED POTATO
- MASHED POTATOES
- FRENCH FRIES
- RICE
- AU GRATIN POTATOES

VEGETABLE
- FRESH BROCCOLI
  With garlic butter
- FRESH GREEN BEANS
  With bacon
- PREMIUM ($1.99 more)
  - GRILLED ASPARAGUS
  - BRUSSELS SPROUTS

ADD ONS

SALAD
- GARDEN SALAD $3.99
  Host chooses dressing
- CAESAR SALAD $4.99

DESSERT $7.50
- BIG MOUNTAIN CHOCOLATE FUDGE CAKE
- LEMON POPPYSEED CAKE
- NEW YORK-STYLE CHEESECAKE
- DOZEN CHOCOLATE CHIP COOKIES

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STEAKHOUSE STARTERS
(1 per 3 guests)

• THREE CHEESE GARLIC BREAD
• LOADED POTATO SKINS
• CRISPY ZUCCHINI
• CHICKEN TENDERS
    Honey-Sriracha, Chipotle-Buffalo, or Original
• SPINACH ARTICHOKE DIP

ENTRÉES  (1 per guest) Host chooses 3

$16 per guest
Includes:
molasses bread, shared starter, 1 entrée & 2 sidekicks
with choice of drink
(soda, lemonade, tea, or coffee)

• 6 oz. CENTER-CUT TOP SIRLOIN*
• GRILLED CHICKEN BREAST
• GRILLED FRESH SALMON*
• CRISPY SHRIMP
• STEAKHOUSE BACON CHEESEBURGER

MAKE IT A SURF & TURF

• LOBSTER TAIL 4-5 oz.  $11.95
• FIRE-GRILLED JUMBO SHRIMP 4 PIECES $7
• CRISPY FRIED SHRIMP 5 PIECES $6

CLASSIC SIDEKICKS
Host chooses 1 starch and 1 vegetable

STARCH
• CLASSIC BAKED POTATO
• MASHED POTATOES
• FRENCH FRIES
• RICE
• AU GRATIN POTATOES

VEGETABLE
• FRESH BROCCOLI
    With garlic butter
• FRESH GREEN BEANS
    With bacon
PREMIUM ($1.99 more)
• GRILLED ASPARAGUS
• BRUSSELS SPROUTS

ADD ONS

SALAD
• GARDEN SALAD $3.99
Host chooses dressing
• CAESAR SALAD $4.99

DESSERT $7.50
• BIG MOUNTAIN CHOCOLATE FUDGE CAKE
• LEMON POPPYSEED CAKE
• NEW YORK-STYLE CHEESECAKE
• DOZEN CHOCOLATE CHIP COOKIES

Menu prices may vary by location. Lunch served at select locations only.

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