

DELMONICO

STEAKHOUSE

LUNCH MENU

Two Courses \$35 per guest | Three Courses \$45 per guest

Host of the event must select one item from each course. Set menu must be established three weeks prior to scheduled lunch event.



First Course – (Choose One Maximum)

Organic Baby Mixed Greens Salad
Creole Spiced Croutons, Sherry Vinaigrette,
Shaved Manchego Cheese, Teardrop Tomatoes,
Shaved Red Onions

Baby Arugula Salad
Shaved Local Apple, Candied Walnuts Tossed
in Champagne Vinaigrette with
Buttermilk Bleu Cheese

Lobster Bisque

Heirloom Tomato Soup

Second Course – (Choose One)

**** \$10 per additional entrée choice will apply if
more than one item is selected**

Pan Roasted Atlantic Salmon*
Sweet Corn, Fresh Basil, Sherry Vinaigrette

Grilled Marinated Chicken Breast*
With Roasted Fingerling Potatoes, Whole Garlic, Wild
Mushrooms and Natural Reduction

Creekstone Petite Filet Mignon*
With Garlic Smashed Potatoes and
Emeril's Worcestershire Sauce
(Add \$10 per guest)

Wild Mushroom Torchio Pasta
White wine butter

Creekstone Steak Salad
Herb Croutons, Blue Cheese Dressing,
Pickled Red Onions

Assorted Mini Desserts

(Served Family Style)

Emeril's Banana Cream Pie | Cheesecake
Bites | Pecan Pie

**** Time limitations cannot be guaranteed when opting to offer a "choice of" for entrée course ****

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.