



Dinner Items

These are some of our tried and true dinner items. They can be presented buffet-style, family-style or plated! While we charge the same food price no matter what the style of service, note that rentals and staffing will be most economical with buffet service. And, we love to customize; the possibilities are endless!

Please contact us for pricing!

<p style="text-align: center;"><u>Beef</u></p> <p style="text-align: center;">Grilled Texas Wagyu Sirloin*</p> <p style="text-align: center;">Garlic and Dark Chile Grilled Flank Steak Ancho Jus or Chimichurri</p> <p style="text-align: center;">Braised Beef Short Ribs Red Wine Reduction</p> <p style="text-align: center;">Smoked Brisket Peach-Jalapeño Barbecue Sauce</p> <p style="text-align: center;">Herb Crusted Filet Of Beef*</p> <p style="text-align: center;">*Choice Of Sauce: Roasted Shallot Demi Béarnaise Truffle Au Poivre Chimichurri Horseradish Cream Herb Aioli</p>	<p style="text-align: center;"><u>Chicken</u></p> <p style="text-align: center;">Shallot and Gruyere Crusted Chicken Breast White Wine Parsley Butter</p> <p style="text-align: center;">Pecan Crusted Chicken Breast Honey Dijon Sauce</p> <p style="text-align: center;">Green Chile Goat Cheese Stuffed Chicken Breast</p> <p style="text-align: center;">Roasted Stuffed Chicken Breast Mushrooms Chèvre Thyme</p> <p style="text-align: center;">Smoked Chicken Breast Citrus Artichoke Sauce</p> <p style="text-align: center;">Herb Grilled Chicken Breast Pesto Butter Balsamic Reduction</p> <p style="text-align: center;">Blackened Chicken Breast Creole Mustard Butter</p> <p style="text-align: center;">Boudin Stuffed Chicken Breast Cajun Butter</p>
<p style="text-align: center;"><u>Seafood</u></p> <p style="text-align: center;">Pistachio Crusted Salmon Champagne Butter</p> <p style="text-align: center;">Bourbon Honey-Glazed Seared Salmon</p> <p style="text-align: center;">Parsley and Lemon Seared Gulf Shrimp</p> <p style="text-align: center;">Potato Chip and Herb Crusted Sea Bass Smoked Tomato Butter</p> <p style="text-align: center;">Redfish Meuniere</p>	<p style="text-align: center;"><u>Pork and Lamb</u></p> <p style="text-align: center;">Boudin Stuffed Pork Tenderloin Creole Mustard Butter</p> <p style="text-align: center;">Smoked Pork Tenderloin Caramelized Apples Calvados Glaze</p> <p style="text-align: center;">Roasted Tomato and Olive Braised Lamb Shank</p> <p style="text-align: center;">Pistachio and Goat Cheese Crusted Lamb Chops Artichoke-Fennel Slaw</p>

Sides

Starches

Roasted Garlic Mashed Potatoes

Sour Cream Mashed Potatoes

Chèvre Potato Gratin

Herb and Olive Oil Roasted Potatoes

Parmesan and Caramelized Onion Polenta

Roasted Red-Pepper Risotto Cakes

Chef's Famous Five Cheese Cavatappi Mac

Green Chile Macaroni and Cheese

Pesto Orzo Pasta

Veggies

Roasted Seasonal Vegetables

Lemon Broccolini

Truffle Parmesan Asparagus

Sweet Pepper and Sugar Snap Peas

Caramelized Shallot Green Beans

Orange-Cumin Glazed Carrots

Smoked Paprika-Parsley Cauliflower

Balsamic Roasted Brussels Sprouts

Salads

Spinach Salad

Strawberries or Green Apples | Goat Cheese |
Toasted Almonds | Champagne Vinaigrette

BLT Salad

Romaine | Cherry Tomatoes | Crispy Bacon
Grilled French Bread Croutons
Buttermilk Chive Dressing

Classic Caesar Salad

Herb Croutons | Parmesan | Caesar Dressing

Southwestern Caesar Salad

Spiced Tortilla Strips | Chipotle Caesar

Southwest Romaine Salad

Avocado | Pickled Onion | Roasted Red-Peppers
Spiced Pepitas | Cotija-Buttermilk Dressing

Simple Salad

Romaine | Marinated Tomatoes | Cucumbers
Shaved Parmesan | Red Wine Vinaigrette

Chop House Salad

Chopped Iceberg | Radicchio | Baby Spinach
Cherry Tomatoes | Red Onion | Bacon | Cucumbers
Shredded Cheddar | House Herb Vinaigrette

Fall/Winter Salad

Spinach | Poached Pears | Pecorino Romano
Candied Walnuts | Dried Cranberries
Orange Vinaigrette

Spring/Summer Salad

Arugula | Watermelon | Feta Cheese
Kalamata Olive Vinaigrette

Bread

served with Whipped Butter

Artisan Dinner Rolls

Classic Southern Cornbread

Cheddar & Green Onion Cornbread

Brioche Rolls

Black Pepper Biscuits

Herbed Focaccia