



SELECT MENU
\$90 Per Person
Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

STARTER

Shared per Table

Calamari

Dusted with Seasoned Flour and Fried Golden with Lemon Aioli

SALAD

Caesar Salad

Hearts of Romaine, Our Signature Caesar Dressing, Shaved Parmesan and Baked Croutons

ENTRÉE

All entrées served with shared sides of Mashed Potatoes and Asparagus Spears

6oz Filet Mignon*

6oz USDA Angus Beef

Roasted Chicken

Seasonal Chef Preparation

Charred Salmon Salad*

Hoisin Seasoned Salmon, Mixed Greens, Red Pepper, Lemon, Spicy Ginger Aioli, Champagne Vinaigrette

Vegetarian or Vegan Entree

Seasonal Chef Preparation

DESSERT

Burnt Creme

Seasonal Berries

*A 4% hospitality fee will be added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The hospitality fee applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 18% gratuity will be added to parties of 8 or more. * Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. © Select items can be prepared Gluten Friendly with minor modifications. AN MH MANAGED PROPERTY | MORRISSEYHOSPITALITY.COM 110124*



CHOICE MENU
\$120 Per Person
Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

STARTER

Shared per Table

Blackened Beef Bites*

Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream

Hot Peppered Shrimp

Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce

Glazed Bacon

Soy and Bourbon Glazed Nueske's Bacon, Cranberry Apple Relish

SOUP & SALAD

Choice of

Cream of Minnesota Wild Rice Soup

Caesar Salad

Hearts of Romaine, Our Signature Caesar Dressing, Shaved Parmesan and Baked Croutons

ENTRÉE

All entrées served with shared sides of Hash Browns, Mushrooms & Asparagus Spears

8oz Filet Mignon*

8oz USDA Angus Beef

Roasted Chicken

Seasonal Chef Preparation

Salmon*

Grilled Hand-Cut Atlantic Salmon, Soy Glaze, Sauteed Spinach, Miso Orange Cream Sauce, Citrus Salad, Toasted Sesame Seeds

Vegetarian or Vegan Entree

Seasonal Chef Preparation

DESSERT

Burnt Creme

Seasonal Berries

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PRIME MENU
\$150 Per Person
Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

STARTER

Shared per Table

Blackened Beef Bites*

Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream

Miniature Crab Cake

Sweet, Tender Colossal Blue Crab with Citrus Tarragon Aioli

Shrimp Cocktail

Jumbo Shrimp, Cocktail Sauce, Grated Horseradish, Lemon

SOUP & SALAD

Choice of

Chef's Featured Soup

Ask your Server for Today's Chef Creation

Wedge Salad

Baby Iceberg, Nueske Bacon, Tomato, Egg, Penta Cream Cheese, Choice of Dressing

ENTRÉE

All entrées served with shared sides of Hash Browns, Seasonal Vegetables and Asparagus Spears

New York Strip*

18oz USDA Angus Beef (can be substituted for 8oz Filet)

Ribeye*

16oz USDA Prime

Pork Chop*

Grilled Duroc Pork Chop from Minnesota Compart Farms, Bourbon Glaze, Baked Apple stuffed with Cranberry Relish & Walnuts, Port Lingonberry Demi

Scallops*

Pan Seared Jumbo Scallops, Baby Bok Choy, Roasted Red Pepper, Shiitake Mushrooms, Sweet Tangy Hot Sauce, Wasabi Sake Cream

Seasonal Fish*

Fresh Seasonal Fish with Chef Preparation

Vegetarian or Vegan Entree

Seasonal Chef Preparation

DESSERT

Shared per Table

Molten Lava Cake

Warm Chocolate Lava Cake Spiked with Kentucky Bourbon, Butterscotch Ice Cream, Bourbon Caramel Sauce

Cheesecake

Caramel Sauce, Whipped Cream, Chocolate Shavings, Mixed Berries

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