

RANDALL'S

Restaurant • Bar • Private Events

Four Course Chef's Private Dining Menu

\$70 per guest

Includes assorted dinner rolls and coffee/tea service

APPETIZER

(Select up to three)

Baked Clams Casino

Stuffed Mushrooms *with creamy spinach*

Jumbo Shrimp Cocktail *with horseradish chili sauce*

Shrimp Francaise *egg batter dipped, francaise sauce*

Blackened Beef Tips *with bleu cheese demi sauce*

House Made Chicken Tenders *with thai chili sauce*

SALAD

(Select one)

Caesar Salad

crisp romaine hearts tossed with parmesan cheese, seasoned croutons and a creamy Caesar dressing

Randall's Greens

assorted baby greens, tomatoes, cucumbers, red onions, served with balsamic vinaigrette

ENTREES

(Select up to three)

New York Strip Steak

tender all-natural 12 oz. boneless strip steak

Roasted Half Chicken

finished with a white wine jus

Shrimp Francaise

shrimp egg batter dipped, sautéed with shallots, mushrooms, tomatoes and capers in lemon beurre blanc butter

Randall's Salmon

faroe island salmon broiled, topped with jumbo lump crab finished with a citrus caper sauce

Surf and Turf

broiled crab cake with remoulade sauce paired with 6 oz. filet mignon

Bourbon Chicken Veloute

chicken breasts smothered in bourbon cream sauce with bacon, apples, dried cherries and walnuts

Vegetarian Eggplant Milanese

fresh eggplant with mushrooms, sweet peppers, spinach, onions, melted mozzarella and a pesto drizzle

Vegan Portabella Mushroom Steak Tower

portabella mushroom stacked with grilled fresh vegetables, crispy veg fritter and a balsamic glaze drizzle

SIDES

Potato and Vegetable Du Jour

DESSERT

(Select up to three)

Bourbon Pecan Pie

Vanilla Crème Brûlée

New York Style Cheese Cake

Flourless Chocolate Torte