

Corporate Menu

APPETIZER

Host Choice of One

"Maryland Style" Crab Cake

Cilantro, Corn & Tomato Relish, Basil Sherry Aioli

Jumbo Shrimp Cocktail

Jumbo Shrimp, Sauce Remoulade

St. Louis Style Pork Ribs

Slow Roasted with Smoked Seasoned Dry Rub, Finished with a Kentucky Bourbon Glaze

SALAD

Host Choice of One

***Classic Caesar Salad**

Hearts of Romaine, Caesar Dressing, Parmesan Crostini, Shaved Parmesan Cheese

21 Steakhouse Salad

*Hearts of Iceberg Lettuce and Sliced Tomatoes, Apricots, Crumbled Bleu Cheese, Spiced Walnuts, Cracked Black Pepper,
Tossed In Cabernet Vinaigrette*

ENTREES

Host Choice of Three

French Breast of Chicken

Applewood Smoked Bacon, Fresh Mozzarella, Sautéed Spinach, Sun Dried Tomato Demi Glace

Wild Salmon

Fiji Apple Salad, Pomegranate Reduction

***Tuna Steak**

Heirloom Tomato Salsa, Pomegranate Reduction

***Filet Mignon 8oz.**

***Double Cut American Lamb Chops**

***Bone In Sirloin 16 oz.**

***Chicago Style Ribeye 22 oz.**

SIDE DISHES

Served Family Style

Host Choice of Two

Steamed Broccoli

Herb Roasted Red Bliss Potatoes

Creamed Spinach

Whipped Potatoes

Grilled Asparagus

Bleu Cheese Potato Croquettes

DESSERT

Host Choice of One

Silk and Satin Cheesecake, 21 Main Cheesecake or Crème Brulee

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal and Regular Teas

BEVERAGE PACKAGE

Open Top Shelf Bar

Priced at \$100.00 Per Person Inclusive Of Tax & Gratuity

**This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, or fresh shell eggs may increase your risk of food-borne illness, Especially if you have certain medical conditions*

3 Hour Affair