

RANDALL'S

Restaurant • Bar • Private Events

Three Course Chef's Private Dining Menu

\$60 per guest

Includes assorted dinner rolls and coffee/tea service

SALAD

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)

NY Strip Steak

12 oz. grilled full flavored cut

Surf and Turf

broiled crab cake with remoulade sauce and 5 oz. petite filet

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 and finished with a citrus caper sauce

Roasted Organic Half Chicken

finished with a white wine jus

Bourbon Chicken Veloute

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

Vegetarian Eggplant Milanese

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

Vegan Portabella Mushroom Steak Stack

portabella mushroom stacked with grilled fresh vegetables, crispy vegetable fritter and balsamic 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

20% service charge (includes all gratuity and service) and tax will be applied to the final bill.