

PRIVATE DINING DINNER MENU

Option 2

\$60 PER PERSON (3 Courses including nonalcoholic beverages)

*Cocktails, wine and beer are charged by the drink

*Ask about pre-selecting wines and full bar vs. limited bar options

*AV equipment for presentations is available for an additional fee of \$100

SALADS (Please select one)

Dudley's House Salad

Caesar Salad

TG Salad (Bibb, Bacon & Blue Cheese Crumbles, Tomatoes, Dijon Vinaigrette)

*In addition, a Brussels Sprout or Beet Salad can be made available for an additional \$5 per person.

ENTREES (Please select up to three)

***All entrees include two vegetable sides**

Bacon Wrapped Filet

NY Strip

Wild Salmon

Seared Tuna

Grilled Scallops

Roasted Duck Breast

Roasted Lamb

Bone-In Pork Chop

Shrimp and Pasta

Half Roasted Chicken

Pasta with Chicken, Country Ham, Mushrooms, Asparagus, Light Cream Sauce

DESSERT SAMPLER

Our Pastry Chef's choice of three unique mini dessert creations per person