

# Family-Style Dinner

Additional menu items are available.

## First Course

choose two

**TOMATO OLIVE BRUSCHETTA** Marinated tomatoes with Kalamata olives, pesto, pine nuts, crostini, fresh mozzarella cheese.

**WARM SPINACH ARTICHOKE DIP** Creamy spinach and artichoke fondue baked with roasted garlic, Asiago and parmesan cheeses served with crostini.

**ASIAGO TRUFFLE POTATO SKINS** Crispy potato shells filled with Jack & Asiago cheeses, wild mushrooms, truffle sour cream and scallions.

**STEAK QUESADILLA DE PEDRO** Toasted flour tortillas with Jack cheese, fire roasted chilies and onions, grilled steak with salsa fresco and guacamole. (\$2 per person)

**FIRECRACKER SHRIMP** Lightly flour shrimp, fried crisp and tossed in an Asian inspired spicy chili sauce. (\$2 per person)

**PETE'S CALAMARI** Pete's signature fried calamari served with marinara and cocktail dipping sauces.

## Second Course

choose two

**WEDGE SALAD** Iceberg lettuce, cucumbers, tomatoes, bacon and crumbled blue cheese. (add \$1 per person)

**CAESAR SALAD** Romaine lettuce mixed with Caesar dressing and garlic croutons topped with shaved parmesan cheese.

**PETE'S HOUSE SALAD** Mixed greens, carrots, red onions, tomatoes, cucumbers and croutons.

**CHOPPED SALAD** Mixed greens blend, bacon, red onions, cucumbers, tomatoes, blue cheese, asparagus, broccoli, boiled egg and garlic croutons.

## Third Course

choose two

**3 OZ FILET** Tender Prime beef filet with Bordelaise sauce. (\$4 per person)

**3 OZ PARMESAN ENCRUSTED FILET** Tender Prime beef filet baked with a parmesan cheese crust. (\$5 per person)

**CHIMICHURRI SKIRT STEAK** topped with our garlic and herb sauce.

**PRIME SLICED SIRLOIN** The most flavorful of all the loin cuts served sliced.

**WHITE MARBLE FARMS PORK CHOP** Broiled over apple chutney.

**TENDERLOIN TIP** Beef tenderloin tips in a mushroom sauce.

**BEEF WELLINGTON** classically prepared Wellingtons with mushroom duxelle and creamy liver pate. (\$3 per person)

**CONSERVA STYLE CHILEAN SEA BASS** Pan roasted presented over tomato and red pepper conserva sauce, topped with grilled Bermuda onions, drizzled with Extra Virgin Olive Oil and balsamic reduction. (\$2 per person)

**SLICED NEW YORK STRIP STEAK** boneless, prime-aged and full of flavor. (\$3 per person)

**PORCINI CRUSTED LOCH DUART SALMON** Wild caught salmon encrusted with porcini and served over baby arugula and tomato salad with truffle vinaigrette.

**PISTACHIO CRUSTED GROUPER** Pan roasted Florida grouper encrusted with a pistachio and breadcrumb topping, served over a mustard and lemon butter sauce.

**CHICKEN PARMESAN** Lightly breaded chicken breasts, marinara sauce and mozzarella cheese.

**CHICKEN MARSALA** Chicken breasts, sautéed mushrooms, herbs, with a rich Marsala wine sauce.

**FOUR CHEESE TORTELLINI** tossed with a tangy tomato basil sauce.

**LOBSTER MAC -n-CHEESE** Cavatappi pasta sauteed with sundried tomatoes, sweet English peas and asparagus, tossed in a creamy four-cheese sauce with Maine lobster and baked until golden brown.

**JUMBO SHRIMP DeJONGHE** a true Chicago classic with jumbo shrimp tossed in Sherry and garlic butter then baked with tarragon scented breadcrumbs. (\$4 per person)

## Sides

choose two

**GARLIC BROCCOLI** **ROASTED RED SKIN POTATOES** **HAND CUT FRIES** **BAKED MAC N' CHEESE** **SWEET POTATO FRIES**  
**THREE CHEESE POTATO CAKE** **SAUTÉED SPINACH with bacon mushrooms and onions** **WILD MUSHROOMS** **STEAMED ASPARAGUS**

## Fourth Course

choose one

**CHOCOLATE CUP CAKES** **KEY LIME PIE** graham cracker crust, Key Lime custard **CARROT CUP CAKES** **FRUIT PLATTER**  
**CRÈME BRULEE** vanilla bean custard topped with caramelized sugar **CHOCOLATE CHEESECAKE** Oreo crust with chocolate ganache  
**MASCARPONE CHEESECAKE** graham cracker crust filled with rich Mascarpone cheesecake

\$34.99 per person.

Additional charges per person are noted in the menu item description.

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