

HUNT CLUB

steakhouse

FAMILY ROOM

Menu

\$100 PER PERSON. \$1000 MINIMUM SPEND TO USE SPACE.
Taxable 24% service charge and 5.5% sales tax not included in prices.

EASY BITES

SELECT TWO - ADDITIONAL SELECTIONS \$10 PER PERSON

CALAMARI FRITTI

Roasted tomato sauce, lemon, freshly grated parmesan

WHITE WINE STEAMED MUSSELS

Fennel cream sauce, oven dried tomatoes, fennel sausage, cannellini beans, grilled baguette

ROASTED SPINACH ARTICHOKE DIP

fried pita chips

STEAKHOUSE MEATBALLS

Pomodoro sauce, freshly grated parmesan

GARLIC CRUSTED TENDERLOIN SKEWERS

Chimichurri sauce

CAVED & CURED CHARCUTERIE

Chef selected meats, cheeses, seasonal accouterments, grilled bread

RAW & CHILLED BAR – *add ons*

OYSTERS BY THE DOZEN 34

Fresh lemon, horseradish, mignonette sauce

SEAFOOD TOWER 150

Grilled shrimp cocktail, oysters on the half shell, chilled mussels, split butter poached lobster tail

FROM THE GARDEN

SELECT TWO

CLASSIC CAESAR SALAD

Crisp romaine, garlic & herb crouton, citrus marinated kalamata olives, oven roasted tomato, shaved parmesan, caesar dressing

STEAKHOUSE CHOPPED SALAD

Iceberg lettuce, candied bacon, bleu cheese crumbles, red onion, tomato, candied pecan, green goddess dressing

HC HOUSE SALAD

Mixed field greens, cherry tomato, cucumber, candied pecan, carrot, choice of dressing

"We capture the season's best ingredients,
bring them to your table and let the food speak for itself."
- Ryne Harwick, Culinary Director

ENTREES

SELECT TWO - ADDITIONAL SELECTIONS \$40 PER PERSON

55 HOUR BRAISE SHORT RIB

natural jus, stewed vegetables

BERKSHIRE PORKCHOP

Honey crisp apple gastrique

CHARRED RIBEYE

roasted garlic shallot butter, coarse sea salt

ALDEN HILLS CHICKEN

Citrus roasted & carved, herb butter, lemon jus

CEDAR PLANKED ORA KING SALMON

Pink peppercorn beurre blanc, fresh lemon, dill

CREEKSTONE TENDERLOIN WELLINGTON

Cognac demi glace

SIDES FOR THE TABLE

SELECT TWO - ADDITIONAL SELECTIONS \$10 PER PERSON

ROASTED BRUSSELS SPROUTS

House-cured bacon, candied pecans

MACARONI & CHEESE

enhancement lobster +15 per person

CHARRED ASPARAGUS

Hollandaise, toasted hazelnuts

GARLIC WHIPPED YUKON POTATOES

TWICE BAKED POTATOES

Aged cheddar, candied bacon, sour cream, green onion

TRUFFLED FRIES

Herb & truffle aioli

MARSALA MUSHROOMS

SIDES FOR THE TABLE

SELECT TWO - ADDITIONAL SELECTIONS \$10 PER PERSON

FLOURLESS CHOCOLATE TORTE

Raspberry coulis, vanilla whipped cream

NEW YORK CHEESECAKE

Poached cherries

TAG TEAM

Ghirardelli brownies, vanilla ice cream, toasted marshmallows, ganache, crisp rice, whipped cream