

private dining THE AUDUBON DINNER REMEDY

APPETIZERS: *(served family style for sharing)*

BARBECUED SHRIMP

MUSHROOMS STUFFED WITH CRABMEAT

SALAD CHOICE:

RUTH'S STEAK HOUSE SALAD WITH OUR HOUSE REMOULADE DRESSING

ENTREE CHOICES: *(your guests will choose one of the following three entrees)*

PETITE FILET

the most tender cut of corn-fed midwestern beef

SALMON FILLET

broiled with lemon, butter and parsley

STUFFED CHICKEN

fresh double breast of chicken stuffed with garlic-herb cheese; served with lemon butter

ACCOMPANIMENTS: *(served family style)*

CREAMED SPINACH & MASHED POTATOES

DESSERTS: *(your guests will choose one of the following)*

CHOCOLATE SIN CAKE

FRESH SEASONAL BERRIES WITH SWEET CREAM

ALL DINNERS INCLUDE FRESH HOT BREAD AND BUTTER,
ICE WATER & COFFEE SERVICE.

THE AUDOBON MENU IS SERVED WITH TWO GLASSES OF HOUSE WINE,
TWO DOMESTIC BEERS OR TWO SOFT DRINKS

LIQUOR & SPARKLING WATERS ARE NOT INCLUDED.
IF AN ALTERNATE GRATUITY PERCENTAGE IS DESIGNATED
BY THE HOST, THE AUDUBON DINNER MENU ESTIMATE
WILL CHANGE ACCORDINGLY.

