

## **Large Party Dinner \$38.95 per person**

### **Starter Salad**

#### **Arugula Beet Salad**

Arugula tossed with olive oil, balsamic reduction, pickled vegetables, beets, and crumbled goat cheese GF

### **Entrée Choice**

#### **Scampi Stuffed Salmon**

Skin-on Faroe Island salmon filet stuffed with a blend of chopped shrimp, lemon, black pepper, and fresh herbs then topped with roasted garlic butter; served with baby baked potatoes and house vegetable GF

#### **Fieldstone Chicken**

Two grilled chicken breasts topped with a sauce of artichokes, shrimp, capers and white wine. Served with baby baked potatoes and house vegetable GF

#### **Black and Bleu New York Strip**

10 ounce New York Strip steak is lightly dusted with blackening spices and fire grill to perfection then topped with blue cheese butter; served with baby baked potatoes and house vegetables GF

#### **Herb Crusted Pork Porterhouse**

Pan seared 14oz pork porterhouse steak coated in fresh herbs and topped with a light, flavorful pan sauce; served with baby baked potatoes and house vegetables GF

\*vegetarian option upon request\*

### **Dessert Choice**

New York Cheesecake w/ chocolate and caramel drizzle  
Flourless Chocolate Torte w/ chocolate drizzle GF