

**DINNER OPTION | SILVER**

**Includes Bread and Beverage Service (Coffee, Soda or Tea)**

**CHOICE OF ONE**

**FlameStone Salad**

Mixed greens, sun-dried cranberries, bleu cheese, candied pecans, raspberry vinaigrette

**Caesar Salad**

Crisp romaine, shaved parmesan, homemade croutons, caesar dressing

**CHOICE OF ANY THREE**

**Mile High Meatloaf**

Ground filet meatloaf, redbird double butter mash, onion straws, napa cab demi, served with campfire vegetables

**Baby Back Ribs**

Slow roasted, house made bbq sauce, homemade cole slaw, sea salt fries

**Wrangler's Steak**

Fire-grilled 10oz Stockyards Chicago Angus top sirloin, served with redbird double butter mashed & campfire vegetables

**Cedar Salmon**

Maple glazed, stone-oven seared, served with bourbon sweet mashed & campfire vegetables

**Chicken FlameStone**

Fire-grilled, crumbled feta, sun-dried tomatoes, spinach, artichokes, white wine lemon sauce, served with redbird double butter mashed & campfire vegetables

**Add Dessert Option for \$5 Per Person**

**\$28 Per Person**

(Plus Sales Tax and Service Charge)

**DINNER OPTION I GOLD**

**Includes Bread and Beverage Service (Coffee, Soda or Tea)**

**CHOICE OF ONE**

**FlameStone Salad**

Mixed greens, sun-dried cranberries, bleu cheese, candied pecans, raspberry vinaigrette

**Caesar Salad**

Crisp romaine, shaved parmesan, homemade croutons, caesar dressing

**CHOICE OF ANY THREE**

**Grouper Scampi**

Fresh gulf grouper pan seared & topped with shrimp scampi, served with bamboo rice & campfire vegetables

**Yellow Fin Ahi Tuna**

Cast iron seared rare, asian slaw, ginger ponzu, served with bamboo rice

**Bone-In Rotisserie Pork Chop**

Fire-grilled pork chop, granny smith apple chutney, bourbon sweet mashed

**Petite Filet Mignon**

Fire-grilled Stockyards Chicago Angus 6oz filet mignon, served with redskin double butter mashed & campfire vegetables

**Prime Rib (Classic Cut)**

Slow roasted prime rib, served au jus, with redskin double butter mashed & campfire vegetables

**Add Dessert Option for \$5 Per Person**

**\$34 Per Person**

(Plus Sales Tax and Service Charge)

**DINNER OPTION | PLATINUM**

**Includes Bread and Beverage Service (Coffee, Soda or Tea)**

**CHOICE OF ONE**

**FlameStone Salad**

Mixed greens, sun-dried cranberries, bleu cheese, candied pecans, raspberry vinaigrette

**Caesar Salad**

Crisp romaine, shaved parmesan, homemade croutons, caesar dressing

**BLT Wedge**

Crisp iceberg, Nueske bacon, bleu cheese, red onion, diced tomato, buttermilk ranch

**CHOICE OF ANY THREE**

**Chilean Sea Bass**

Pan seared, roasted tomato fondue, basil infused oil, served with parmesan risotto & grilled asparagus

**Grouper Oscar**

Fresh black grouper topped with jumbo lump blue crab, hollandaise & asparagus, served with bamboo rice & campfire vegetables

**Surf & Turf**

Fire-grilled Stockyard Chicago Angus 6oz filet mignon paired with a grilled shrimp skewer, served with redskin double butter mashed & campfire vegetables

**NY Strip**

Fire-grilled Stockyards Chicago Angus 14oz ny strip, served with redskin double butter mashed & campfire vegetables

**Prime Rib (Thick Cut)**

Thick cut of slow roasted prime rib, au jus, served with redskin double butter mashed & campfire vegetables

**CHOICE OF ONE DESSERT**

**Chocolate Mousse Cake | Red Velvet Donut Bread Pudding | Homemade Cheesecake**

**\$45 Per Person**

(Plus Sales Tax and Service Charge)

**DINNER OPTION | DIAMOND**

**Includes Bread and Beverage Service (Coffee, Soda or Tea)**

**APPETIZER**

**Assorted Stone Oven Flatbreads**

**CHOICE OF ANY ONE**

**FlameStone Salad**

Mixed greens, sun-dried cranberries, bleu cheese, candied pecans, raspberry vinaigrette

**Caesar Salad**

Crisp romaine, shaved parmesan, homemade croutons, caesar dressing

**BLT Wedge**

Crisp iceberg, Nueske bacon, bleu cheese, red onion, diced tomato, buttermilk ranch

**CHOICE OF ANY THREE**

**Sea Bass Oscar**

Pan seared Chilean sea bass, topped with jumbo lump blue crab, hollandaise & asparagus, served with parmesan risotto & campfire vegetables

**Cowboy Steak**

Fire-grilled 22oz bone-in rib eye, served with redskin double butter mashed & campfire vegetables

**Surf & Turf**

Fire-grilled Stockyard Chicago Angus 9oz filet mignon paired with seared scallops, served with redskin double butter mashed & campfire vegetables

**Rib-Eye & Shrimp**

Fire-grilled Stockyards Chicago Angus 14oz rib eye paired with a grilled shrimp skewer, served with redskin double butter mashed & campfire vegetables

**Ahi Tuna**

Cast iron seared rare fresh yellowfin ahi tuna, asian slaw, ginger ponzu, bamboo rice

**CHOICE OF ANY TWO**

**Vanilla Crème Brulee | Chocolate Mousse Cake | Red Velvet Bread Pudding | Homemade Cheesecake**

**\$65 Per Person**

(Plus Sales Tax and Service Charge)

**DINNER OPTION | BUFFET STYLE**

**20 Guest Minimum Required | Includes Beverage Service (Coffee, Soda or Tea)**

**CHOICE OF ONE**

**FlameStone Salad**

Mixed greens, sun-dried cranberries, bleu cheese, candied pecans, raspberry vinaigrette

**Caesar Salad**

Crisp romaine, shaved parmesan, homemade croutons, caesar dressing

**CHOICE OF ANY TWO**

**Mile High Meatloaf**

Ground filet meatloaf, redskin double butter mash, onion straws, napa cab demi

**Baby Back Ribs**

Slow roasted & fire-grilled, homemade BBQ sauce

**Cedar Salmon**

Maple glazed, stone-oven seared on a cedar plank

**Chicken FlameStone**

Fire-grilled, crumbled feta, sun-dried tomatoes, spinach, artichokes, white wine lemon sauce

**CHOICE OF ONE STARCH**

**Redskin Double Butter Mashed | Bourbon Sweet Mashed | Bamboo Rice | Homemade Mac N Cheese**  
(\$2 additional per person)

**CHOICE OF ONE VEGETABLE**

**Seasonal Fresh Vegetables | Steamed Broccoli | Fire-Grilled Asparagus**  
(\$2 additional per person) (\$2 additional per person)

**Add a Dessert Option for \$5 Per Person**

**\$28 Per Person**

(Plus Sales Tax and Service Charge)

**“CASUAL LUNCH” OPTION**

**Available Mondays through Saturdays from 1130am to 4pm**

**Includes Beverage Service (Coffee, Soda or Tea)**

**CHOICE OF ONE**

**Cup of Soup**

Choice of Fire Roasted Chicken & Corn or Chef's Soup of the Day

**FlameStone Salad**

Mixed greens, sun-dried cranberries, bleu cheese, candied pecans, raspberry vinaigrette

**Caesar Salad**

Crisp romaine, shaved parmesan, homemade croutons, caesar dressing

**CHOICE OF ANY THREE**

**Classic Burger**

10oz angus beef, Wisconsin cheddar, “lto”, brioche roll, sea salt fries

**FlameStone Salad w/ Grilled Chicken**

Fire-grilled chicken breast, mixed greens, bleu cheese, sun-dried cranberries, candied pecans, raspberry vinaigrette

**Caesar Salad w/ Grilled Chicken**

Fire-grilled chicken breast, crisp romaine, shaved parmesan, homemade croutons, caesar dressing

**BLT Chicken Sandwich**

Fire-grilled chicken, fresh guac, Nueske's bacon, “lto”, 12 grain artisan bread, sea salt fries

**Grilled Veg Panini**

Grilled portobello, roasted red peppers, goat cheese, pesto mayo, pressed ciabatta, sea salt fries

**Mile High Meatloaf**

Ground filet meatloaf, redskin double butter mash, onion straws, napa cab demi, served with campfire vegetables

**Add Dessert Option for \$5 Per Person**

**\$16 Per Person**

(Plus Sales Tax and Service Charge)

**“POWER LUNCH” OPTION**

**Available Mondays through Saturdays from 1130am to 4pm**

**Includes Beverage Service (Coffee, Soda or Tea)**

**CHOICE OF ONE**

**Cup of Soup**

Fire Roasted Chicken & Corn or Chef’s Soup of the Day

**FlameStone Salad**

Mixed greens, sun-dried cranberries, bleu cheese, candied pecans, raspberry vinaigrette

**Caesar Salad**

Crisp romaine, shaved parmesan, homemade croutons, caesar dressing

**CHOICE OF ANY THREE**

**Fresh Grouper Sandwich**

Fresh gulf grouper flash fried, “lto”, remoulade, brioche roll, sea salt fries

**Salmon Salad**

Glazed salmon, mixed greens, goat cheese, fresh berries, red onion, candied pecans, cucumbers, raspberry vinaigrette

**Steak Salad**

Shaved sirloin, mixed green, crumbled bleu cheese, Nueske bacon, roasted red peppers, red onion, vine-ripe tomatoes, cucumbers, citrus vinaigrette

**Prime Rib Sandwich**

Sliced prime rib, creamy horseradish, au jus, Amoroso roll, sea salt fries

**Cedar Salmon**

Maple glazed, stone-oven seared on a cedar plank, bourbon sweet mashed, campfire vegetables

**Chicken FlameStone**

Fire-grilled chicken, crumbled feta, sun-dried tomatoes, spinach, artichokes, white wine lemon sauce, served with redskin double butter mashed & campfire vegetables

**Add Dessert Option for \$5 Per Person**

**\$23 Per Person**

(Plus Sales Tax and Service Charge)

**“THE EGG & ROOSTER BRUNCH” OPTION**

**Available Sundays from 11am to 3pm**

**Includes Beverage Service (Coffee, Juice, Soda or Tea)**

**Add Unlimited Bloody Mary & Mimosa Bar | \$10 Per Person**

**INCLUDES**

**Jumbo Cinnamon Rolls**

Homemade & hot out of the oven

**CHOICE OF ANY THREE**

**Eggs Benedict**

Poached eggs, Canadian bacon, hollandaise, english muffin, bacon n’ cheddar home fries

**Brulee French Toast**

Thick texas toast, strawberry compote, fresh whipped cream

**Rancheros Omelet**

Eggs, chorizo, spanish onions, tomato, cheddar jack, zesty salsa, fresh guac, crema, bacon n’ cheddar home fries

**Quiche Lorraine**

Eggs, nueske bacon, diced onion & emmental swiss baked in a light flaky crust, side of fresh fruit

**Bananas Foster Waffle**

Belgium waffle topped with sautéed bananas and myer’s rum caramel sauce

**Morning Flatbread**

Stone-oven seared flatbread topped with scrambled eggs, maple sausage, nueske bacon, home fries, sun-dried tomatoes & cheddar jack

**Add Dessert Option for \$5 Per Person**

**\$16 Per Person**

(Plus Sales Tax and Service Charge)



**“CHAMPAGNE BRUNCH” OPTION**

**Available Sundays from 11am to 3pm**

**Includes Beverage Service (Coffee, Juice, Soda or Tea)**

**INCLUDES**

**Unlimited Bloody Mary & Mimosa Bar**

**Jumbo Cinnamon Rolls**

Homemade & hot out of the oven

**CHOICE OF ANY ONE SALAD**

**FlameStone Salad**

Mixed greens, sun-dried cranberries, bleu cheese, candied pecans, raspberry vinaigrette

**Caesar Salad**

Crisp romaine, shaved parmesan, homemade croutons, caesar dressing

**BLT Wedge**

Crisp iceberg, Nueske bacon, bleu cheese, red onion, diced tomato, buttermilk ranch

**CHOICE OF ANY THREE**

**Crab Cake Benedict**

Poached eggs, lump crab cakes, hollandaise, bacon n' cheddar home fries

**Quiche Lorraine**

Eggs, Nueske bacon, diced onion & emmental swiss baked in a light flaky crust, side of fresh fruit

**Chicken n' Waffles**

Fried chicken, homemade belgium waffles, candied bacon, pecan butter, ancho maple syrup

**Crab Portobello Omelet**

Eggs, lump crab, portobellos, baby spinach, white cheddar, bacon n' cheddar home fries

**Rancheros Omelet**

Eggs, chorizo, spanish onions, tomato, cheddar jack, zesty salsa, fresh guac, crema, bacon n' cheddar home fries

**Add Dessert Option for \$5 Per Person**

**\$32 Per Person**

(Plus Sales Tax and Service Charge)

**APPETIZER OPTIONS**

Let us know if you would like to substitute an appetizer with a different one from our menu

**Guacamole Platter**

Fresh from farm to your table | \$45

**Shrimp Cocktail**

Colossal chilled shrimp, traditional cocktail sauce | \$8 per person

**Crab Cakes**

Pan seared, jumbo lump blue crab, seafood remoulade | \$5 per person

**Calamari**

Flash fried, stone-ground cornmeal dusted, tossed in a sweet thai chili | \$4 per person

**Seared Ahi Tuna**

Cast iron seared rare | \$8 per person

**Stone Oven FlatBreads**

Assorted, stone-oven baked | \$4 per person

**Chicken Satay**

Marinated grilled chicken seared served with a thai peanut dipping sauce | \$4 per person

**White Cheddar Spinach Dip Platter**

Served with tortilla chips | \$40

**DESSERT OPTIONS**

**Dessert Options are \$5 Per Person**

**Vanilla Bean Crème Brulee**

Served with fresh berries

**Homemade Cheesecake**

Topped with a wild berry compote

**Chocolate Mousse Cake**

Drizzled with a godiva chocolate sauce

**Red Velvet Donut Bread Pudding**

Topped with a crème anglaise

**Campfire S'mores Log(s)**

Only available with buffet option