



## WINE ROOM

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# *Steakhouse Dinner*

## EXPERIENCE

Enjoy an upscale steakhouse experience—in our private Wine Room setting—and savor the best in Farmington's culinary scene with this new customizable offering.

Choose from a selection of first courses including oysters on the half shell or poached shrimp, followed by your selection of prime beef steak options, including House Dry-Aged options. Classic steakhouse side dishes and sauces are served family style.

*Reservations (for minimum of 6, maximum of 10) can be made at least seven days in advance by contacting Megan Woodland at [megan.woodland@farmingtoncc.com](mailto:megan.woodland@farmingtoncc.com). Please note all dry-aging beef requests will require 35 days advanced notice.*



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# Steakhouse Dinner

## M E N U

### First Course Options

*Charged at current menu price*

- Seasonal Salad from the Blue Ridge Room Menu
- ½ Dozen Oysters on the Half Shell
- ½ Dozen Chilled Poached Shrimp with Cocktail Sauce

### Choose the Steak

*Single selection per group*

|                                                     |                |
|-----------------------------------------------------|----------------|
| Roseda Prime Ribeye Steak, 14oz                     | 78             |
| Sterling Silver Prime Kansas City Strip Steak, 16oz | 52             |
| T-Bone, 20oz                                        | 82             |
| Brandt NY Strip Steak, 12oz                         | 42             |
| Roseda Prime Filet Mignon, 8oz                      | 60             |
| House Dry-Aged Beef*                                | Pricing Varies |

*Add to any above*

|                                     |    |
|-------------------------------------|----|
| Seared Hudson Valley Foie Gras, 3oz | 30 |
|-------------------------------------|----|

### Family Style Sides

*Select two per group*

14 per person

*Select three per group*

18 per person

|                      |                    |
|----------------------|--------------------|
| Crispy Onions        | Mac & Cheese       |
| French Fries         | Garlic Mushrooms   |
| Battered Onion Rings | Sweet Potato Fries |
| Creamed Spinach      | Grilled Asparagus  |
| Sauteed Spinach      | Whipped Potatoes   |

*All dinners are served with Beef Jus and Horseradish Cream*

*Vegetarian/Vegan Options are available from the Blue Ridge Room Menu*

*\*35 days advanced notice required for House Dry-Aged Beef*