

GUY FIERI'S CHOPHOUSE PARTY MENU

FIRST COURSE:

KICK IT UP SEAFOOD TOWER

Colossal shrimp cocktail, oysters on half shell, local clams, crab claws

GUY'S ASSORTED FAMILY STYLE APPETIZERS:

GARLIC BUFFALO WINGS

Buffalo wings with Guys signature hot sauce, blue-sabi dip

TUNA TACOS

Big eye tuna, mango, jicama, chilies, wasabi crème, sweet soy

SMOKED BBQ PORK TOSTADAS

Roasted corn relish, avocado, tequila lime crema, cotijo cheese

ENTRÉE SELECTION:

CAJUN CHICKEN ALFREDO

Pan blackened chicken, parmesan and white wine alfredo sauce, sundried tomatoes, fettuccine

WOOD GRILLED FILET MIGNON

8oz., Roasted garlic, brown butter, grilled vegetable

HERB CRUSTED SCOTTISH SALMON

Scottish salmon, Maple Dijon glaze, grilled asparagus

SLOW ROASTED BONELESS PRIME RIB 42

18 oz., au jus, creamy horseradish, mustard seed crisp

SIDES:

MAC DADDY BACON MAC N' CHEESE

CREAMED SPINACH WITH BACON

GUY'S ULTIMATE DESSERT SAMPLER