

# Dierdorf & Hart's

## Limited Dinner Menu Options # 1 - 5

All entrees are served with side of your choice.

### General Information

- We will ask whether/not guests may order more than one side dish and whether/not desserts may be offered. A 2<sup>nd</sup> ala Carte side dish (note one side dish is served complimentary with any selected entrée) and ala Carte dessert adds \$6.00 and \$7.00 to the cost per guest respectively.
- Private parties of ≥40 guests must select from options #1, #2, #5 or an identical course menu. Also limited to a pre-selected side dish option(s).
- Maximum per guest figure totals reflect the highest priced food items selected. This total does not include drinks, tax or gratuity.
- Private Party menus will be shown without prices.
- We suggest pre-selecting wine.

### Dinner Option #1

Maximum per guest food = \$41

#### Salads

House  
Caesar

#### Entrees

Tenderloin Filet, 8-oz.  
NY. Strip, 12-oz.  
Chicken, two 8-oz. breasts  
Cedar Planked Salmon

### Dinner Option #2

Maximum per guest food = \$49

#### Salads

House  
Caesar  
Tomato & Red Onion

#### Entrées

Tenderloin Filet, 12-oz.  
NY. Strip, 18-oz.  
Bone-In Cowboy Ribeye, 22-oz.  
Rack of Lamb  
Chicken, two 8-oz. breasts  
Cedar Planked Salmon  
Steak Cut Fresh Fish of the Night

### Dinner Option #3

Maximum per guest food = \$62

#### For Starters

Shrimp Cocktail  
Sautéed Mushrooms

#### Salads

House  
Caesar

#### Entrees

Tenderloin Filet, 8 or 12-oz.  
NY. Strip, 12 or 18-oz.  
Bone-In Cowboy Ribeye, 22-oz.  
Chicken, two 8-oz. breasts  
Cedar Planked Salmon

### Dinner Option #4

Maximum per guest food = \$68

#### Salads

House  
Caesar  
Tomato & Onion

#### Entrees

Tenderloin Filet, 8, 12, or 16-oz.  
NY. Strip, 12, 18, or 24-oz.  
Porterhouse, 30-oz.  
Bone-In Cowboy Ribeye, 22-oz.  
Rack of Lamb  
Chicken, two 8-oz. breasts  
Cedar Planked Salmon

### Dinner Option #5

Maximum per guest food = \$40

#### Salads

House

#### Entrees

Tenderloin Filet, 8-oz.  
Chicken, two 8-oz. breasts  
Cedar Planked Salmon

### Other Options

- Our standard ala Carte menu.
- Menu without lobster tails.
  - Either of the above without starters.
- Any identical course menu.
- Customized dinner with pairing of food & wine by our chef & sommelier.

### Private Party Appetizers

Cajun- Shrimp	\$23/dz
Cheese & Vegetable Platter	\$50/sm \$90/lg
*Chicken Wings	\$10/dz
Crab Rangoon	\$12/dz
*Crab Stuffed Artichoke Hearts	\$26/dz (4-dz min)
Egg Rolls	\$12/dz
*Crab Cakes (3-oz cakes)	\$35/dz (4-dzmin)
Garlic Sautéed Shrimp	\$23/dz
Shrimp Cocktail	\$41/dz
*Smoked Seafood Tray	\$100/sm \$150/lg
*Spinach Balls	\$9/dz (4-dz min)
*Stuffed Mushroom Caps	\$23/dz (4dz min)
*Tenderloin Tips	\$28/dz (4dz min)
*Thai Chicken Sate	\$12/dz (4dz min)
Toasted Ravioli	\$9/dz
*Items require three day advanced notice.	

### Bar Prices

#### Beer

Domestic Draft / Bottle	\$3.50
Premium Draft / Bottle	\$5.00

#### Wine

Glass House	\$6.00
Glass Premium	<i>please ask</i>
Glass Champagne	\$6.00
Magnum (1.5L) House	\$38.00
750ml Bottles	<i>review wine list</i>

#### Liquor

Level One (House)	\$5.25
Level Two (Call)	\$6.45
Level Three (Premium)	\$6.95
Level Four + Higher	\$7.45+

#### Beverages (Non-Alcohol)

Coffee	\$3.00
Soda / Iced Tea	\$3.00