

LUCKY'S

♦ Seated Dinner ♦ \$150 per person base (+tax, gratuity & 3% admin fee) ♦

♦ Appetizers ♦

for the table – choose 3

Shrimp Cocktail horseradish & cocktail sauce

East Coast Oysters mignonette

Peakay Toe Crab Cocktail cocktail sauce (+\$10pp)

Caviar Service (+\$75pp)

Fried Calamari chili aioli & cocktail sauce

Thick Cut Cajun Bacon (+\$5pp)

Classic Caesar Salad

Lucky's Salad shrimp, bacon, avocado & roquefort

Wedge of Iceberg roquefort dressing

Grilled Artichoke lemon beurre blanc

♦ Entrées ♦

large format for the table – choose 2

Filet Mignon

New York Strip Steak (+\$10 pp)

Bone-in Ribeye Steak (+\$50 pp)

Porterhouse (+\$50 pp)

Whole Lobster (+\$50 pp)

Roasted Chicken

Atlantic Salmon

Mushroom Risotto

♦ Sides ♦

for the table – choose 3

Creamed Spinach

Market Vegetable

Skinny Onion Rings

Macaroni and Cheese

French Fries

Mashed Potatoes

♦ Sauces ♦

for the table – choose 2

Red Wine & Shallots

Peppercorn Cream

Chimichurri

Fresh Truffle Butter (+\$5pp)

Béarnaise

Creamy Horseradish

♦ Desserts ♦

choose 2

Turtle Sundae pecan brittle

Creme Brulée

Lucky's Chocolate Cake vanilla ice cream

Personalized Celebration Cake vanilla or chocolate (+\$15 pp)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

LUCKY'S

♦ Beverage Packages ♦ priced for 2 hours ♦

♦ Standard Open Bar ♦

\$150 per person

Selection of White, Rosé, Red & Sparkling Wine

Beer

Non-Alcoholic Beverages

House Spirits

♦ Premium Open Bar ♦

\$250 per person

Selection of White, Rosé, Red & Sparkling Wine

Beer

Non-Alcoholic Beverages

Premium Spirits

Ketel One, Grey Goose, Belvedere

Monkey 47, Plymouth, Hendricks, Sipsmith

Casamigos, El Tesoro, Casa Dragones

Weller Reserve, Eagle Rare, Blantons

Macallan 12, Belvenie 14, Lagavulin 16

Hibiki Harmony, Yamazaki 12

♦ Sommelier Service ♦

Available Upon Request