Down the resort’s picturesque, palm-lined drive sits Flagler Steakhouse, a fresh take on the classic American chophouse, reimagined by The Breakers’ designer of choice, Adam D. Tihany (HMF, Per Se, Le Cirque 2000). Inside, dramatic beamed ceilings, wood furnishings and a prep-luxe palette of red, white and blue evoke steakhouse tradition, while sleek, oversized chandeliers and graphic art skew contemporary. Out on the terrace, designed for comfortable dining every month of the year, panoramic views of the golf course and city skyline affirm you’re in the heart of Palm Beach. Plan your next special lunch or dinner event and enjoy our celebrated menu.

**SPECIAL EVENTS AT FLAGLER STEAKHOUSE**

Private Dining Room (seats up to 18 guests), Dining Room (15 to 120) or the Terrace (15 to 80)

*Please click each location to view images*
FIRST COURSE  |  Choice of two

Classic French Onion Soup  |  Caramelized Gruyère
Tomato Soup  |  Shaved Reggiano Cheese
Caesar  |  Romaine Lettuce, Herbed Croutons, Kalamata Olives, Shaved Reggiano
Shrimp Cocktail  |  Spicy Cocktail Sauce
Grilled Artichokes  |  Green Goddess, Cascabel Aioli

ENTRÉES  |  Choice of three

Bombay Salad  |  Curried Chicken Salad, Fresh Papaya & Plum Sauce
Greek Salad  |  Grilled Chicken, Double Cream Feta, Castelvetrano Olives, Grecian Vinaigrette
Reuben  |  Shaved Corn Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing
Steakhouse Burger  |  American Cheese, Tempura Onion Rings, Seeded Brioche
Jumbo Lump Crab Cake  |  Bread & Butter Pickle Tartar, Corn Succotash
Tuna Melt  |  Toasted Brioche, Avocado, Tomato, Swiss Cheese, Red Pepper
Crispy Flounder Sandwich  |  Iceberg Lettuce, Tartar Sauce, American Cheese
Blackened Chicken Salad  |  Avocados, Roasted Corn, Grilled Red Onions, Chopped Tomatoes, Black Beans, Pepper Jack Cheese, Cumin-Cilantro Vinaigrette

DESSERTS  |  Choice of two

Key Lime Pie  |  Blackberry Coulis
Valrhona Chocolate Layer Cake  |  Powdered Sugar
New York Cheese Cake  |  Strawberry Sauce
Seasonal Berries  |  Sabayon Sauce

All prices are per person and subject to service charge and state tax.
Menu items and price subject to change without notice.
# PRIX FIXE DINNER MENU

## FIRST COURSE  |  Choice of two

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue Crab Dumplings</td>
<td>Shaved Reggiano, Red Pepper Butter, Truffle Oil</td>
</tr>
<tr>
<td>Grilled Artichokes</td>
<td>Green Goddess, Cascabel Aioli</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>Spicy Cocktail Sauce</td>
</tr>
<tr>
<td>Colossal Lump Crab</td>
<td>Hass Avocado, Sauce Louie</td>
</tr>
<tr>
<td>French Onion Soup</td>
<td>Caramelized Gruyère</td>
</tr>
<tr>
<td>Sweet Corn &amp; Lobster Chowder</td>
<td>Fresh Dill and Chives</td>
</tr>
</tbody>
</table>

## SALADS  |  Choice of two

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>Romaine Leaves, Croutons, Kalamata Olives, Shaved Reggiano</td>
</tr>
<tr>
<td>Heirloom Tomato</td>
<td>Sweet Vidalia Onions, Gorgonzola Cheese, Herbed Croutons, White Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Iceberg Wheel</td>
<td>Chopped Egg, Bacon, Tomatoes, Sweet Onions, Point Reyes Blue Dressing</td>
</tr>
<tr>
<td>Arugula Salad</td>
<td>Garlic Roasted Golden Beets</td>
</tr>
</tbody>
</table>

## ENTRÉES  |  Choice of three

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Atlantic Salmon Fillet</td>
<td>Vegetable Risotto, Lemon Dill Beurre Blanc</td>
</tr>
<tr>
<td>Pan Roasted Chilean Sea Bass</td>
<td>Meyer Lemon Soft Herb Pistou</td>
</tr>
<tr>
<td>Pan Roast Branzino</td>
<td>Meyer Lemon Butter, Romesco</td>
</tr>
<tr>
<td>Broiled Jumbo Shrimp</td>
<td>Ritz Cracker Blue Crab Stuffing, Asparagus, Citrus Garlic Butter</td>
</tr>
<tr>
<td>Brick Roasted Natural Chicken</td>
<td>Fontina Farotto</td>
</tr>
<tr>
<td>Rack of Colorado Lamb</td>
<td>Dijon Herb Crust, Lamb Jus</td>
</tr>
<tr>
<td>Natural Veal Rib Chop</td>
<td>Citrus Garlic &amp; Herbs</td>
</tr>
<tr>
<td>New York Strip</td>
<td>12 ounces</td>
</tr>
<tr>
<td>T-Bone</td>
<td>19 ounces</td>
</tr>
<tr>
<td>Rib Eye Steak</td>
<td>14 ounces</td>
</tr>
<tr>
<td>Petite Filet Mignon</td>
<td>7 ounces</td>
</tr>
</tbody>
</table>

*All Entrées, unless otherwise noted, will be served with Mashed Potatoes and Asparagus*

All prices are per person and subject to service charge and state tax.
Menu items and price subject to change without notice.
PRIX FIXE DINNER MENU

SHARING SIDES* | Choice of two

Creamed Spinach | Butter Crumble
Butter Roasted Mushrooms | Soft Herbs
Corn off the Cob | Butter, Sea Salt
Broccolini | Calabrese Peppers, Garlic & Citrus Crumbs
Gorgonzola Potato Tots | Housemade
Macaroni & Cheese Gratin | Gruyère and Manchego Blend
Grilled Asparagus | Hollandaise Sauce

DESSERTS | Choice of two

Seasonal Berries | Sabayon Sauce
Breakers Key Lime Pie | Blackberry Coulis
Chocolate Chip Cookies | Freshly Baked
Valrhona Chocolate Layer Cake | Powdered Sugar
New York Cheese Cake | Strawberry Sauce

*Additional charges apply

All prices are per person and subject to service charge and state tax.
Menu items and price subject to change without notice.
BUTLER PASSED HORS D’OEUVRES

COLD SELECTIONS

Chilled Jumbo Shrimp | Cocktail Sauce
Heirloom Tomato, Burrata & Basil | Crostini, Balsamic Drizzle
Miniature Lobster Rolls | Butter Roll

HOT SELECTIONS

Coconut Shrimp | Orange Horseradish Dipping
Cumin Spiced Beef Tenderloin | Roasted Tomato, Cilantro Aioli on a Crostini
Vegetable Spring Rolls | Soy Dipping
New Zealand Lamb Chop | Spicy Mustard Dipping
Miniature Beef Wellington | Horseradish Cream Sauce
Bacon Wrapped Scallops | Soy Dipping
Brie with Pear & Almonds | Phyllo Purse
Miniature Crab Cakes | Pepper Remoulade
Chicken Satay | Peanut Dipping Sauce

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