

# Menu

THURSDAY, APRIL 10<sup>TH</sup> • EAGLES LANDING STEAKHOUSE  
**FEATURING CROWN ROYAL  
& ALDO CIGARS AND CIGARS UNLIMITED**

## 6PM RECEPTION

*Pair with Crown Apple*

## 7PM DINNER

### AMUSE

#### PROSCIUTTO MELONE

with Balsamic Glazee

*Pair with Crown Black*

### FIRST

#### PANZANELLA SALAD

Mixed Green Salad with Torn Croutons and Sherry Vinaigrette

*Pair with Crown Fine De Luxe*

### SECOND

#### PAPPARDELLE PASTA WITH PRIME BEEF BOLOGNESE

Homemade Pasta with Braised Beef Bolognese and Shaved Parm

*Pair with Crown XO*

### DESSERT

#### TIRAMISU

with Chef Amy's Special Tiramisut

*Pair with Crown Vanilla*

*Restaurant Chef: Sheryll Pascual*

*Pastry Chef: Amy Verduzco*

*Director of Food & Beverage: Charles Wilson*

## ABOUT CROWN ROYAL

The first exquisite blend of Crown Royal Canadian whisky was meticulously crafted from 50 select whiskies, dressed in the finest cut glass and wrapped in purple robes, to commemorate the first grand tour of Canada by King George VI and Queen Elizabeth in 1939. And in truly noble fashion, this bottle of Crown Royal was placed on the Royal train as a symbol of the hardworking and genuine nature of the Canadian people.

Today, the legacy of Crown Royal remains how it began: the epitome of Canadian whisky, with a smooth taste and a regal style all of its own.

[crownroyal.com](http://crownroyal.com)

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## FUTURE EVENTS



APRIL 21<sup>ST</sup>  
TOKI, HAKU



APRIL 24<sup>TH</sup>  
DORVAL ESTATE



MAY 5<sup>TH</sup>  
DOS XX



MAY 1<sup>ST</sup>  
CAZADORES



MAY 8<sup>TH</sup>  
BASIL HAYDEN

[tmcasino.com/pair](http://tmcasino.com/pair)