



DINNER MENU 1

APPETIZERS

Sauteed Shrimp Scampi / Chardonnay / Crush Red
Chili / Crostini

Ahi Tuna Stack / Avocado / Crisp Wonton / Spicy
Asian Vinaigrette / Furikake Shake

Wagyu Beef Sliders / Brioche Buns / Aged Cheddar /
Bibb Lettuce / Grilled Onions / Special Sauce

Maryland Crab Cakes / French Mustard Sauce /
Coleslaw / Micro Greens

Shrimp Cocktail / Cocktail Sauce / Lemon Wedge /
Shaved Lettuce

SALADS

Chopped Romaine / Dried Salami / Roasted Garbanzo Beans /
Mozzarella Cheese / Parmesan Cheese / Artichoke Hearts / Red
Wine Vinaigrette

Burrata / Heirloom Tomatoes / Basil Pesto Vinaigrette /
Balsamic Reduction

Steakhouse Wedge / Crisp Iceberg / Heirloom Cherry
Tomatoes / Crisp Bacon / Shaved Red Onion / Blue Cheese
Dressing

Haas Avocado Caprese / Vine-Ripened Tomatoes / Mozzarella
Cheese / Micro Greens / Balsamic

White Balsamic Marinated Vine Ripe Tomatoes and Cucumbers
/ Roasted Garbanzo Beans / Feta Cheese / Arugula / Kalamata
Focaccia Crouton

MAIN COURSE

Beef

Filet Steak Tips/ Stroganoff / Portabella Mushrooms /
Cognac-Brandy Sauce / Pappardelle Pasta /
Vegetables

Short Rib of Beef / Wild Mushroom / Israeli Cous-
Cous / Seasonal Vegetables

Beef Filet Mignon / Cabernet Demi / Dauphinoise
Potatoes / Vegetable Medley

New York Strip Loin / Boursin Whipped Potatoes /
Roasted Vegetables

Prime Beef Ribeye Steak / Stuffed Baked Potato /
Asparagus / Compound Butter

Chicken

Sauteed Chicken Breast" Oscar"/ Lump Crab Meat /
Tarragon Sauce / Baby Potatoes / Asparagus

Crispy Truffle Chicken Breast / Butter Whipped
Potatoes / Broccolini / Baby Carrots / Chicken Jus

Chicken Scallopini / Lemon-Caper Butter Sauce /
Angel-Hair Pasta / Green Beans





DINNER MENU 1

MAIN COURSE

Seafood

King Salmon / Brown Butter Caper Sauce / Arugula / Baby Potatoes

Pan Roasted Chilean Sea Bass / Crab Fried Rice / Wilted Garlic Spinach / Charred Lemon

Halibut / Fish N Chips / Thick Cut French Fries / Coleslaw / Malt Vinegar Aioli

Salmon Wellington/ Portabella Mushrooms / Market Fresh Vegetables

Seafood "Fra Diablo" Lobster tail / Shrimp / Clams / Mussels / Small Vegetables / Spicy Tomato Herb Sauce / Crusty Garlic Bread

Surf & Turf Duo's

Grilled Rosemary Lamb Chops and Brazilian Lobster Tail

22 Ounce Porterhouse Steak and Jumbo Prawns

Seared Beef Filet / Roasted Lobster Tail

Duo of Boneless Beef Short Ribs / Crispy Alaskan Salmon

Skillet Roasted New York Steak / Jumbo Sea Scallops

Grilled Tomahawk Chop for 2 / Grilled Shrimp

DESSERTS

Roasted Strawberry Crème Brulé

Salted Caramel Cheesecake / Seasonal Berries / Whipped Cream

Old Fashion Banana Pudding / Banana Crisp / Fresh Berries / Cream

Apple Pie / Vanilla Bean Ice Cream / Caramel Sauce

Chocolate Chip Lava Cookie / Vanilla Bean Ice Cream / Cream

Individual Lemon Cake / Lemon Glaze/ Raspberry Coulis / Cookie Wafer





PRICING GUIDELINES

(A quote will be sent once you indicate your choices from the following)

3 Course Dinner

- 1) Appetizer/Salad
- 2) Main Course
- 3) Dessert

Price Range:

Vegetarian or Vegan: \$90-\$125 per person Seafood:
 \$125-\$175 per person
 Beef, Steak or Veal: \$120-\$195 per person
 Surf & Turf (or other combo's): \$150-\$250 per person

(Seafood based on Market Price)

4 Course Dinner

- 1) Appetizer/Starter
- 2) Soup/Salad
- 3) Main Course
- 4) Dessert

Price Range:

Vegetarian or Vegan: \$105-\$150 per person
 Seafood: \$150-\$205 per person
 Beef, Steak or Veal: \$135-\$200 per person
 Surf & Turf (or other combo's): \$160-\$300 per person

Set-up Fees \$50.00

Wine – Pricing TBD based upon Market Price

