



Private Dining

\$27 Menu

One choice of each course for entire group

First Course

Tossed Garden Salad

California Field greens with cucumber, tomato and black olives. Choice of Dressing

Caesar Salad

Hearts of Romaine, Parmesan cheese, and croutons served with traditional Caesar dressing

Entrée Course

Grilled Breast of Chicken

with Black Bean Relish

Grilled Marinated Pork Loin Medallions

with Port Wine Demi Glace

6 oz. Strip Steak

with Wild Mushroom Demi Glace

Entrees come with Chef's choice appropriate accompaniments

Dessert Course

Chocolate Cake

Carrot Cake

Key Lime Pie

\$27 Inclusive of Tax and Service Charges



\$37 Menu

One choice of each first and dessert course for group and one choice of entrée per person

First Course

House Salad

Baby field greens with grape tomatoes, English cucumbers, ripe olives and julienne carrots

Caesar Salad

Traditional Caesar with Asiago cheese, sourdough croutons and tangy Caesar dressing

Entrée Course

New York Strip Steak

10 oz. Center cut from the strip loin; finished with wild mushroom Demi Glace

Fresh Atlantic Salmon

Seared fillet of salmon with an Asian "Miso" glaze

Rosemary Chicken

Boneless breast of Chicken Topped
With a Lemon Thyme Cream Sauce

Dessert course

Chocolate Mousse cake

Classic Sponge Cake layered with rich Chocolate Mousse and Whipped Cream

New York style Cheesecake

Rich brulee Cheesecake with seasonal Berry accompaniment

\$37.00 Inclusive of taxes and service charges



\$48 Menu

One choice of each course per guest

First Course

Shrimp Cocktail

3 Jumbo Shrimp served with traditional Cocktail sauce

Corn and Crab Chowder

Second Course

Grilled Caesar Salad

Chopped hearts of Romaine flash grilled and served with Traditional Caesar dressing

Iceberg Wedge Salad

A wedge of crisp Iceberg lettuce with diced tomatoes, blue cheese and red wine vinaigrette

Entrée Course

Filet Mignon

Center cut from the tenderloin and grilled to perfection;
finished with wild mushroom demi glace

Fillet of Grouper

Tequila lime marinated fillet of Grouper grilled to perfection

Stuffed Pork Chop

8oz Chop stuffed with spinach, raisins and shitake mushrooms

Dessert Course

BIG Chocolate Cake

Krispy Kreme Bread Pudding

\$48.00 Inclusive of sales tax and service charges

To better serve you, parties of 20 or more require a pre set menu 72 hours in advance