

# Private Event Dinner Menu

Three course dinner includes soup or salad, entrée, and dessert

Four course dinner includes appetizer, soup or salad, entrée, and dessert

## Appetizers

(Please select two if choosing four course menu option)

**Jumbo Lump Crab Cake, Grilled Artichoke, Sautéed New Orleans BBQ Shrimp, Fried Calamari, Baked Mozzarella, and Teriyaki Filet Mignon Tips**

## Soup or Salad

(Please select two)

**New England Clam Chowder, Crab Bisque, Crunchy Iceberg Wedge Salad, Tomato Burrata Salad, Mixed Field Greens Salad, and Traditional Caesar Salad**

## Entrées

Please select three entrées

3 course

4 course

<b>Filet Mignon - 8 oz</b> . . . . .	<b>69</b>	<b>79</b>
<b>Filet Mignon - 12 oz.</b> . . . . .	<b>77</b>	<b>87</b>
<b>Bone-in Filet Mignon -14 oz</b> . . . . .	<b>79</b>	<b>87</b>
<b>Rib Eye Steak -16 oz.</b> . . . . .	<b>76</b>	<b>86</b>
<b>Bone-in Rib-Eye Steak -20 oz.</b> . . . . .	<b>78</b>	<b>88</b>
<b>New York Steak -14 oz</b> . . . . .	<b>77</b>	<b>87</b>
<b>Kansas City -18 oz</b> . . . . .	<b>76</b>	<b>86</b>
<b>Culotte -12 oz</b> . . . . .	<b>63</b>	<b>71</b>
<b>Kurobuta Pork Chop -14 oz</b> . . . . .	<b>60</b>	<b>67</b>
<b>Prime Colorado Rack of Lamb</b> . . . . .	<b>75</b>	<b>85</b>
<b>Farmed Atlantic Salmon</b> with sautéed seasonal vegetables . . . . .	<b>58</b>	<b>68</b>
<b>Wild Ecuadorian Mahi Mahi</b> grilled with a teriyaki glaze . . . . .	<b>57</b>	<b>67</b>
<b>Seared Sesame Crusted Wild Yellowfin Tuna</b> with steamed jasmine rice . . . . .	<b>63</b>	<b>73</b>
<b>Sautéed New Orleans BBQ Jumbo Shrimp</b> . . . . .	<b>60</b>	<b>66</b>
<b>Broiled Garlic Jumbo Shrimp.</b> . . . . .	<b>56</b>	<b>68</b>
<b>Grilled Wild Pacific Swordfish</b> with capers and lemon . . . . .	<b>62</b>	<b>72</b>
<b>Spaghetti with Tomato &amp; Basil.</b> . . . . .	<b>47</b>	<b>55</b>
<b>Grilled Chicken Pasta Carbonara.</b> . . . . .	<b>55</b>	<b>65</b>
<b>Wild Jumbo Shrimp Pasta</b> with tomato & basil . . . . .	<b>56</b>	<b>66</b>
<b>Chicken Picatta</b> with lemon and caper sauce . . . . .	<b>55</b>	<b>65</b>
<b>Macadamia Nut Crusted Wild Alaskan Halibut</b> . . . . .	<b>64</b>	<b>72</b>
<b>Cold Water Twin Lobster Tails</b> . . . . .	<b>79</b>	<b>88</b>
<b>Top Sirloin &amp; Broiled Garlic Shrimp</b> . . . . .	<b>76</b>	<b>84</b>
<b>Top Sirloin &amp; Cold Water Lobster Tail</b> . . . . .	<b>79</b>	<b>89</b>

(Please select two sides)

Roasted garlic mashed potatoes, scalloped potatoes, macaroni & cheese, sautéed corn, sautéed mushrooms, grilled asparagus, sautéed spinach, mixed vegetables

## Dessert

(Please select two)

**Vanilla Bean Crème Brûlée, Chef's Choice Sorbet, Key Lime Pie, or Rich Chocolate Cake**

## Beverages

**Beverages are additional and are billed based on consumption**

Food & beverage minimums may apply. All prices are subject to change.

California sales tax (8%) and 20% service charge are additional.