

Private Event Lunch Menu

11:30 am to 4:00 pm

À la carte menu includes entrée, soda & iced tea

Two course menu includes starter or dessert, entrée, soda & iced tea

Three course menu includes starter, entrée, dessert, soda & iced tea

Soup or Salad

(Please select two)

**New England Clam Chowder, Crab Bisque,
Mixed Field Greens Salad, or Traditional Caesar Salad**

Entrees

Please select three entrées

A la carte

2 course

3 course

Traditional Caesar Salad with grilled chicken	23	32	38
Jumbo Lump Crab “Louie” with 1000 Island dressing	29	39	44
Jumbo Shrimp “Louie” with 1000 Island dressing	24	33	38
Filet Mignon Cobb	25	34	40
Smoked Turkey Club with house made chips	21	30	36
Jumbo Lump Crab Melt	25	34	40
Prime Top Sirloin Steak Sandwich with thick cut onion rings	30	39	45
Chicken Picatta with sautéed seasonal vegetables	22	33	37
Pasta Carbonara	24	33	41
Wild Jumbo Shrimp Pasta with tomato & basil	31	39	46
Crispy Coconut Wild Jumbo Shrimp with steamed jasmine rice	22	32	37
Sautéed New Orleans BBQ Wild Jumbo Shrimp	30	38	45
Beer Battered Fish & Chips	22	32	37
Farmed Atlantic Salmon with seasonal vegetables	26	34	39
Grilled Wild Pacific Swordfish	26	34	43
Seared Sesame Crusted Yellowfin Tuna with jasmine rice	29	37	46
Char-grilled “Mary’s” Organic Chicken	26	34	43
Top Sirloin - 10 oz	28	36	42
New York Strip - 10 oz	34	42	48
Filet Mignon - 8 oz	38	46	54

Dessert

(Please Select One)

**Frozen Custard and Seasonal Sorbet
Assortment of Fresh Baked Cookies
Seasonal Mixed Berries n’ Cream (Add 3.00)**

Beverages

Iced tea & soda are included.

All other beverages are additional and billed on consumption

Food & beverage minimums may apply. All prices are subject to change.
California sales tax (8%) and 20% service charge are additional.