

First Course

SELECT ONE PER TWO GUESTS

Colossal Shrimp Cocktail

U-12 shrimp, lemon and cocktail sauce

Coconut Shrimp

Asian ginger sauce

Calamari

flash fried, peppers, tomatoes, caper beurre blanc

Tuna Tartare

ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze

Oysters Rockefeller

spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano

Meatballs

ground veal and beef tenderloin meatballs, tomato sauce, burrata, parsley

Second Course

SELECT ONE PER GUEST

Lobster Bisque

Amontillado Sherry

Wood Fired Wedge

wood fired artisan romaine, heirloom tomatoes, pancetta, bleu cheese dressing, crostini

French Onion Soup au gratin

Harvest Salad

baby greens, Gala apples, dried cherries, toasted walnuts & pumpkin seeds, Stilton bleu cheese, balsamic vinaigrette

Main Course

SELECT ONE PER GUEST

Filet Mignon

USDA Prime, GF Swift 1855 Black Angus Beef, 10 ounce - zip sauce, potatoes dauphinoise, seared asparagus

New York Strip

USDA Prime, G.F. Swift 1855 Black Angus Beef, 14 ounce - potatoes dauphinoise, seared asparagus

Chicago Cut Bone-In Ribeye

USDA Prime, dry-aged G.F. Swift 1855 Black Angus Beef, 20 ounce - potatoes dauphinoise, seared asparagus

Lamb Chops

Thomas Keller Pure Bred Lamb Rib Chops, double cut, 14 ounce - demi-glace, mint chimichurri, potatoes dauphinoise, seared asparagus

Chicken Scaloppine Tosca

Pan seared in Italian bread crumbs, lemon and garlic cream sauce - with Brussels sprouts and potatoes dauphinoise

Pan Seared Halibut

roasted Brussels sprouts & butternut squash, baby parsnips and carrots, potato croquette, sauce beurre blanc

Seared U-8 Scallops

butternut squash risotto, wilted watercress, crispy San Danielle Prosciutto

Enhancements

ADDITIONAL CHARGE AS LISTED

Compound Butters

Truffle, Garlic & Herb, or Gorgonzola Bleu \$5

Sautéed Mushrooms or Onions

or if you'd like, a little of both \$8

Surf your Turf

with a 6 ounce South African Rock Lobster Tail or 3/4 pound Alaskan King Crab, drawn butter \$59 \$114

Finishing Sauces

Zip, Béarnaise, Demi Glace or Au Poivre \$7

Dessert

SELECT ONE PER GUEST

Key Lime Pie

graham cracker crust, whipped cream

Cheesecake

New York Style, fresh strawberries

Carrot Cake

house-made, cream cheese frosting

Tiramisu

mascarpone mousse layered with lady fingers soaked with Lavazza espresso, Cognac and Kahlúa, dusted with cocoa

Chocolate Torte

dark chocolate cake, milk chocolate mousse, dark chocolate and Chambord ganache, toasted hazelnuts, raspberry coulis

\$135 per guest plus tax and 22% gratuity