



MEALS INCLUDE FOUNTAIN SODAS AND JUICES, COFFEE OR TEA, AND BREAD SERVICE

 BOOK YOUR PARTY ON MONDAY OR TUESDAY AND RECEIVE 10% OFF 

LUNCHEON

(CHOOSE ONE)

MIXED GREENS OR CAESAR SALAD

(CHOOSE ONE)

STEAK & FRITES

10 OZ CERTIFIED BLACK ANGUS SKIRT STEAK, FRIES, CHIMICHURRI AIOLI
FEATURING HARRIS RANCH NATURAL BEEF

GRILLED SALMON OR MAHI FILET

CHOICE OF SAUCE: CITRUS BUTTER, OR OLIVE TOMATO SALSA FRESCA
SERVED WITH VEGETABLE COUSCOUS

SAUTEED CHICKEN BREAST

CHOICE OF SAUCE: MUSTARD TARRAGON, WILD MUSHROOM, OR CIPOLLINI WINE
SERVED WITH MASHED YUKON GOLD POTATOES, SAUTEED GREEN BEANS

SHRIMP PENNE PESTO

GULF SHRIMP, ROASTED TOMATOES, CREAMY PESTO SAUCE

\$18 PER PERSON + TAX AND GRATUITY

DESSERT OPTIONS

COOKIE, BROWNIE, COCONUT MACARON, CUPCAKE
PRESENTED AS A SHARED PLATTER \$3.00 PP

**PUMPKIN CHEESECAKE, KEY LIME PIE, CHOCOLATE PECAN CAKE,
BANANA BREAD PUDDING**
PRESENTED AS INDIVIDUAL SLICES \$3.00 PP

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

DINNER

(CHOOSE ONE)

TOMATO & CRISPY GOAT CHEESE OR BABY CAESAR SALAD

(CHOOSE ONE)

WHOLE FRIED SNAPPER

HOT & SOUR SAUCE, JASMINE RICE CAKE, STIR FRIED BABY BOK CHOY

ROASTED HALF CHICKEN

JERK SEASONED, WRAPPED IN BANANA LEAF, SLOW ROASTED, MOFONGO

SOUTHWESTERN BRAISED SHORT RIB

CHILE BRAISED SHORT RIBS, BLACK BEAN RISOTTO, BEER BATTERED ASPARAGUS

MONGOLIAN PORK CHOP

STIR FRIED HARICOT VERT, ROASTED GARLIC MASHED POTATOES

FEATURING AMITY PORK FROM WHITE MARBLE FARMS

8OZ BEEF TENDERLOIN

CIPOLLINI WINE SAUCE , ROASTED GARLIC MASHED POTATOES (ADD'L \$5.00 PP)

\$25 PER PERSON + TAX AND GRATUITY

APPETIZER OPTIONS

(COCKTAIL BITES \$2.00 PER PIECE; STONE CRAB MARKET PRICE)

PAELLA CROQUETTA

SAFFRON RISOTTO, SHRIMP, CHORIZO FRIED CRISPY, SERVED WITH ROMESCO

FRITA SLIDERS

SEASONED BEEF & CHORIZO PATTIES, GRUYERE, WITH A SPECIAL SAUCE

CRISPY DATES

BLUE CHEESE, BACON, MARCONA ALMOND, TUPELO HONEY

FLORIDA STONE CRAB CLAWS

SERVED WITH KEY LIME MUSTARD (MARKET PRICE, BY THE PIECE)

(SMALL APPETIZER \$4.50 PER PERSON)

MISO GLAZED SCALLOPS

LETTUCE CUPS, CELLOPHANE NOODLES

BRAISED KUROBUTA PORK BELLY

FUJI APPLE CHUTNEY, GREEN APPLE SLAW & GREEN PEPPERCORN SAUCE

FEATURING SNAKE RIVER HERITAGE BREED PORK

JAPANESE KABOCHA PUMPKIN RAVIOLI

CHIPOTLE CRANBERRY CREAM SAUCE

WINE SELECTIONS

\$18.00 PER BOTTLE

SPARKLING

CAVA, CASTELLER, SPAIN

PROSECCO, LA MARCA, ITALY

WHITE

PINOT GRIGIO, CANTINA DI CASTEGGIO, ITALY

SAUVIGNON BLANC, FRENZY, AUSTRALIA

SAUVIGNON BLANC, MOHUA, NEW ZEALAND

CHARDONNAY, CHAMISAL, CALIFORNIA

RED

MONASTRELL, BARAHONDA, SPAIN

CABERNET SAUVIGNON, ALCANCE, CHILE

SANGIOVESE, GRAN SASSO, ITALY

MERLOT, SANTA EMA RESERVA, CHILE



**FULL LIQUOR BAR
AND BEER SELECTIONS
ARE ALSO AVAILABLE**

