



3-COURSE PLATED DINNER

PRICE PER PERSON FOR 3 COURSE DINNER IS LISTED NEXT TO ENTRÉE SELECTIONS.

IN ADDITION TO THE 3-COURSE DINNER, SHOULD YOU WISH TO SERVE ANY HORS D'OEUVRES, YOU MAY REFER TO OUR SEPARATE HORS D'OEUVRES MENU.

STARTERS

SELECT 1

STRAWBERRY SALAD

Strawberries, arcadian field greens, crumbled goat cheese, candied pecans, crisp prosciutto & brown sugar balsamic vinaigrette

BLEU CHEESE ICEBERG SALAD

Tomatoes, crumbled bleu cheese & crumbled bacon with croutons & bleu cheese dressing.

CLAM CHOWDER

New England-style chowder with clams, potatoes & bacon.

HOUSE SALAD

Romaine, red onions, bacon, tomatoes & croutons. Balsamic dressing served on the side.

*CAESAR SALAD

Romaine tossed in a house-made Caesar, topped with Grana Padano cheese & croutons.

ENTRÉES

FOR GROUPS UP TO 40 PLEASE SELECT 3 ENTRÉES PLUS 1 VEGETARIAN OPTION.

FOR GROUPS 41 OR LARGER PLEASE SELECT 2 ENTRÉES PLUS 1 VEGETARIAN OPTION.

PLEASE SELECT EITHER BUTTERMILK MASHED POTATOES OR ASIAGO AU GRATIN POTATOES TO BE SERVED WITH ALL ENTRÉES EXCEPT FOR THOSE WITH A DOUBLE ASTRICK**.

CHICKEN MARSALA

Boneless, skinless chicken breast pan-seared & topped with a rich creamy mushroom & Marsala wine sauce.

46

GRILLED CHICKEN FETTUCINE**

Served with a white wine, garlic, Parmesan cheese cream sauce. Garnished with chives & more Parmesan.

45

CHICKEN PICATTA

Pan-seared, boneless & skinless Mary's free-range chicken breast with artichoke hearts, capers & lemon butter.

46

FETTUCINE ALA MONTE CARLO**

Salmon, halibut, Alaskan cod & prawns sautéed with shallots, brandy & demi-glaze. Garnished with parsley.

54

GF CHICKEN SALTIMBOCCA

Thin slices of chicken breast rubbed with house-made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese.

46

BRAZILIAN SEAFOOD PASTA**

Clams, mussels, prawns, & a fresh seafood medley sautéed with peppers, onion tomatoes cilantro & garlic. Tossed with linguine in a coconut cream Piri Piri sauce.

55

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

KOREAN NSTYLE BEEF SHORT RIB	54	FOUR CHEESE RAVIOLI WITH PRAWNS**	51
Slow-braised in a Korean BBQ sauce, garnished with sesame seeds & green onions.		Filled with ricotta, Parmesan, Romano & Mozzarella in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.	
RIB-EYE STEAK	67	GF SURF & TURF	79
A 12 oz. rib-eye simply grilled with our zesty house seasoning mix. Topped with bleu cheese compound butter & a side of veal demi-glaze.		A Filet Mignon with a classic Bordelaise wine sauce & grilled wild shrimp with a citrus beurre blanc sauce.	
GF FILET MIGNON	67	GF PAN-SEARED HALIBUT	60
An 8oz. choice tenderloin grilled to perfection & served with house demi sauce. Finished with a side of our classic Béarnaise sauce. Served with buttermilk mashed potatoes & seasonal vegetables.		With Baja mango salsa.	
GF OVEN ROASTED PRIME RIB	67	GF CHILEAN SEA BASS	67
A generous cut of our rosemary, garlic & salt-roasted rib roast served with creamy horseradish & au jus. + Available for groups 30+		Served with a citrus beurre blanc sauce	
GF SIMPLY GRILLED SALMON	56	PARMESAN CRUSTED PORK CHOP	54
Grilled salmon with a citrus beurre blanc sauce.		A double-cut, bone-in Duroc pork chop crusted with Italian spices, Parmesan cheese & panko breading. Flash-fried and oven-roasted. Served in a pool of roasted garlic Asiago cream sauce.	
GF SALMON PROVENCAL	56	BABY BACK BEER RIBS	49
Pan-seared then oven-roasted salmon topped with sun-dried tomato pesto cream.		Smothered in brown sugar & honey, steamed over beer until tender & finished off with smokey BBQ sauce.	

VEGETARIAN ENTRÉES

v RISOTTO PRIMAVERA**	39
A combination of shallots, broccoli, zucchini, parsley, arborio risotto & heavy cream. Topped with Asiago cheese.	
v FOUR CHEESE RAVIOLI**	39
Filled with ricotta, Parmesan, Romano & mozzarella in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.	
v EGGPLANT PARMESAN**	39
Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & mozzarella cheeses & topped with marinara sauce. Served with penne pasta.	

DESSERTS

FOR GROUPS 40 OR LESS, PLEASE SELECT 2 DESSERTS FOR YOUR GUESTS TO CHOOSE FROM. FOR 41 OR LARGER, PLEASE SELECT 1 DESSERT TO BE SERVED TO ALL YOUR GUESTS.

v GF CHOCOLATE DECADENCE	v CARROT CAKE
A dense chocolate flour-less cake with raspberry sauce.	Layers of carrot cake with vanilla cream cheese filling served with caramel sauce & topped with whipped cream.
v SEASONAL CHEESECAKE	GF VEGAN SEASONAL SORBET
Ask your banquet coordinator about our current offering.	Ask your coordinator for our current option.

ON THE DAY OF YOUR EVENT, WE WILL DO OUR BEST TO ACCOMMODATE ALLERGIES; HOWEVER, WE RESPECTFULLY DECLINE SUBSTITUTIONS ON THE MENU ITEMS SELECTED.
FOR ALL STEAKS, PLEASE NOTE WE ARE UNABLE TO TAKE COOKING TEMPERATURES. STEAKS WILL BE COOKED MEDIUM-RARE TO MEDIUM.
DUE TO RISING FOOD COSTS, PLEASE NOTE THAT PRICES & OFFERINGS ARE SUBJECT TO CHANGE PRIOR TO THE DAY OF YOUR EVENT.
ALL FOOD AND BEVERAGE IS SUBJECT TO A 20% SERVICE CHARGE (GRATUITY) AND CURRENT SALES TAX.