



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. Tossed with ranch dressing.

*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.

44

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

CHICKEN SALTIMBOCCA

Thin slices of boneless, skinless 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

5-22-25

KOREAN NSTYLE BEEF SHORT RIB

Slow-braised in a Korean BBQ sauce, garnished with sesame seeds & green onions.

52

RIB-EYE STEAK

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.

65

GF FILET MIGNON

An 8oz. choice tenderloin grilled to perfection & served with house demi sauce. Finished with a side of our classic Béarnaise sauce.

66

GF OVEN ROASTED PRIME RIB

A generous cut of our rosemary, garlic & salt-roasted rib roast served with creamy horseradish & au jus.

+ Available for groups 30+

66

GF SURF & TURF

A Filet Mignon with a classic Bordelaise wine sauce & grilled wild shrimp with a citrus beurre blanc sauce.

74

MACADAMIA CRUSTED ALASKAN COD

Roasted Alaskan cod topped with a mixture of macadamia nuts, panko & chili mango salsa

51

FOUR CHEESE RAVIOLI WITH PRAWNS**

Filled with ricotta, Parmesan, Romano & Mozzarella in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

50

PARMESAN CRUSTED PORK CHOP

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.

54

BABY BACK BEER RIBS

Smothered in brown sugar & honey, steamed over beer until tender & finished off with smokey BBQ sauce.

47

GF SALMON PROVENCAL

Pan-seared then oven-roasted salmon topped with sun-dried tomato pesto cream.

56

GF CHILEAN SEA BASS

Served with a citrus beurre blanc sauce

60

GF SIMPLY GRILLED SALMON

Grilled salmon with a citrus beurre blanc sauce.

56

VEGETARIAN ENTRÉES

v RISOTTO PRIMAVERA**

A combination of shallots, broccoli, zucchini, parsley, arborio risotto & heavy cream. Topped with Asiago cheese.

38

v FOUR CHEESE RAVIOLI**

Filled with ricotta, Parmesan, Romano & mozzarella in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

38

v EGGPLANT PARMESAN**

Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & mozzarella cheeses & topped with marinara sauce. Served with penne pasta.

38

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

A dense chocolate flour-less cake with raspberry sauce.

v SEASONAL CHEESECAKE

Ask your banquet coordinator about our current offering.

v CARROT CAKE

Layers of carrot cake with vanilla cream cheese filling served with caramel sauce & topped with whipped cream.

GF VEGAN SEASONAL SORBET

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.