

PRIX FIX #1

*Menu includes choice of one for each course
Includes non alcoholic beverages*

Appetizer

*Salad of Organic Seasonal Greens, with Fresh
Tomatoes*

Classic Caesars Salad

Creamy Lobster Bisque

Entrée

USDA Prime Rib Eye Steak

*Grilled to perfection, served with a medley of the
vegetables of the day*

Filet of Chilean Sea Bass

*Cooked in its own juices and seasoned with a drizzle of
extra virgin olive oil and lemon, served with
vegetables of the day*

Linguine ala Primavera

*Thin Flat noodles, tossed with spring vegetables, extra
virgin olive oil and garlic*

Chicken Milanese

*Breast of Organic Chicken, Pounded and Lightly
Dusted with Bread Crumbs, served with Fresh
Tomatoes and Mozzarella Salad*

Dessert Tasting

CHEFS SELECTION OF DESSERT

Freshly Brewed Tea, Coffee and Decaffeinated Coffee

\$50 per person

Not Including Tax Gratuity and Alcoholic Beverages

MENU #2
DINNER SIZE PORTIONS

Menu includes choice of one for each course
Includes non alcoholic beverages

Appetizer

Tuna Tartar
Caesar's Salad
Clams Casino
French Onion Soup

Entrée

(dinner size)

USDA Prime Rib Eye Steak
USDA Prime New York Strip Sirloin
Filet of Chilean Sea Bass
Lamb Chops
Penne ala Primavera

Side dishes

German Potatoes –Creamed Spinach
Broccoli – Mashed Potatoes
Onion Rings

Dessert

Key Lime Pie
Chocolate Mousse
Pecan Pie

Freshly Brewed Tea, Coffee and Decaffeinated Coffee

\$76 per person
Not Including Tax Gratuity and Alcoholic Beverages

PRIME

Lunch Menu

*Menu includes choice of one for each course
Includes non alcoholic beverages*

Appetizer

*Seasonal Greens Salad
Lobster Bisque
Jumbo Shrimp Cocktail*

Entrée

Entrée
***USDA Prime, Chef Selected,
Dry Aged Porterhouse Steak***

Filet of Norwegian Salmon

Linguine Primavera

Potatoes & Vegetables

Served Family Style

*Mashed Potatoes - German Potato
Steak Fries &- Onion Rings
Creamed Spinach -Broccoli
Mushrooms*

Chef's Selection of Dessert

Freshly Brewed Tea, Coffee, Espresso & Cappuccino

\$89 per person

Not Including Tax Gratuity and Alcoholic Beverages

PASSED HORS D'OEUVRES

Please choose 3 hot and 3 cold

Hot

Grilled Sesame Steak with Peanut Dipping Sauce
Shrimp Oreganata with Tomato Relish
Grilled Chicken Satay, Spicy Coriander Pesto
Polenta Frites with White Truffle Oil
Warm Goat Cheese Toast with Rosemary, Walnuts & Honey
Mini Crab Cake with Mango Salsa
Portobello Mushroom and Parmesan Cheese Puff
Vegetarian Spring Rolls with Ponzu Sauce
Filet Mignon Bites with Wild Mushroom Hash
Shrimp Cocktail w Arturo's Cocktail Sauce

Cold

Lobster and Corn Relish on Brioche
Mozzarella, Tomato and Basil Bruschetta
Smoked Salmon Canapés with Crème Fraiche and Chives
Prosciutto Wrapped Asparagus Spear
Olive Tapenade and Cream Cheese Triangles
Smoked Salmon Mousse on Endive
Tuna Tartare on Gaufrette

\$38 per person for one hour

\$52 per person for two hours

(20 person minimum, \$200 surcharge if less than 20)

Please add 20% Service Charge and 8.375% Sales Tax