



3 HOURS

EXCLUDES APPLICABLE SALES TAX

FIRST COURSE

(PLEASE SELECT ONE)

HOMEMADE SOUP

LOBSTER BISQUE *with puff pastry buttons*

CLAM CHOWDER *New England (White) or Manhattan (Red)*

MINISTRONE SOUP *Classic Italian Vegetable soup with pasta*

CREAM OF POTATO *with buttered croutons*

BROCCOLI AND CHEESE SOUP *Parmesan croutons*

FRESH FRUIT ARRAY *with golden pineapple, seasonal berries and mango coulis*

PENNE PASTA *tossed with roasted peppers, wild mushrooms, garlic and fresh aromatics*

PENNE ALLA VODKA *with cream, tomato, garlic*

LOBSTER RAVIOLI

SALAD

(PLEASE SELECT ONE)

GARDEN SALAD *of assorted mesclun greens with house dressing*

CLASSIC CAESAR *with homemade Parmesan-garlic croutons*

SLICED TOMATO WITH BUFFALO MOZZARELLA *and pesto-vinaigrette*

ITALIAN CHOPPED SALAD *with Romaine lettuce, Italian meats and cheeses tossed with vinaigrette*

ENTREES

SELECT UP TO THREE WITH ADVANCE COUNT REQUIRED.

AN ADDITIONAL VEGETARIAN OPTION MAY BE ORDERED IN ADVANCE OR TABLESIDE

ROAST PRIME RIB OF BEEF AU JUS ~ \$31

FILET MIGNON ~ \$36

Cut from the tenderloin. Pan-seared and topped with a mushroom and cabernet sauvignon demi-glace

LONDON BROIL OF BEEF \$29

Marinated Top Sirloin is grilled and sliced to order. Mushroom and Brandy Sauce.

PAN-SEARED DOUBLE CRAB CAKES \$29

Served with fresh vegetable and Indian Harvest Grains. Tropical dipping sauce.

GRILLED HALIBUT, SWORDFISH, OR DOMESTIC SEA BASS (BASED ON AVAILABILITY) \$30 - \$38 RANGE

Malibu Rum sauce and crispy fried leeks

CRABMEAT-STUFFED SOLE ~ \$32
With a Lobster-cream sauce

PAN-SEARED ATLANTIC SALMON ~ \$31
With buerre blanc sauce, or molasses-honey glazed

STUFFED BONELESS BREAST OF CHICKEN ~ \$29
With a medley of roasted peppers, pesto and mozzarella cheese

CHICKEN CARCIOFE ~ \$31
With lemon butter, white wine, artichoke hearts, basil, plum tomatoes and scallions

ALMOND CHICKEN ~ \$29
*Boneless breast marinated in Amaretto, dredged with Panko breadcrumbs and sliced almonds.
Sautéed and served with Ginger Rice, and a light cream sauce.*

ASIAN-STYLE CHICKEN STIR-FRY ~ \$29
*Strips of chicken, wok stir-fried with vegetables and citrus-soy sauce.
Served with egg-fried rice*

EXCLUDE APPLICABLE SALES TAX. PRICES SUBJECT TO CHANGE.

ENTREES INCLUDE:

CHEF'S SELECTION OF ACCOMPANIMENTS

FRESHLY BAKED ROLLS AND BUTTER

DESSERT, AND COFFEE OR TEA

**THREE -HOUR AFFAIR (EXCLUDING COCKTAIL HOUR) IN A
RESERVED DINING ROOM WITH PRIVATE SERVERS**

ALCOHOLIC BEVERAGE OPTIONS:

UNLIMITED BOTTLES OF RED AND WHITE WINE ON EACH TABLE DURING DINNER ... \$10 PER PERSON

ADD BEER, WINE AND SODA OPEN BAR

1-HOUR \$14 2-HOURS \$17 PLUS \$2 PER ADDITIONAL HOUR

ADD PREMIUM OPEN BAR

1-HOUR \$17 2-HOURS \$20 PLUS \$3 PER ADDITIONAL HOUR
CASH OR CONSUMPTION BAR ... \$125 BARTENDER SET-UP CHARGE

