



DINNER PACKAGE I

STARTER

SELECT ONE

CHEF'S SOUP OF THE DAY

rotation of our seasonal soups

HOUSE SALAD

mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette (VG)

ENTREES

SELECT THREE

CHICKEN PICCATA

lemon butter, caper, tomato, asparagus, whipped potatoes

PARMESAN CRUSTED COD

lemon butter, seasonal vegetable, brown rice

FAROE ISLAND SALMON

dill beurre blanc, roasted tomato, asparagus

ASIAN RICE BOWL

soy glazed sushi rice, avocado, cucumber, pickled fresno chile, pickled carrot, edamame, sesame seed, chili oil (VG)

RED TOP FARMS BERKSHIRE PORK CHOP

whipped potatoes, seasonal vegetable, cherry jus (GF)

TWIN PETITE FILET MIGNON

whipped potatoes, seasonal vegetable, demi glaze

FILET MIGNON (ADD \$16)

heavy aged center cut, seasonal vegetable, whipped potatoes

DESSERT

HOMEMADE CHOCOLATE OR VANILLA ICE CREAM

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

FRESH CUT OVEN FIRED BREAD \$2 per person

CHEESECAKE OR FLOURLESS CHOCOLATE CAKE \$4 per person

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 per person

caramelized brussels sprouts

coleslaw

fresh asparagus

classic four cheese mac

fries

ALL PRICES ARE SUBJECT TO CHANGE

\$59 per person + applicable fees & taxes

(GF) Gluten Free (V) Vegetarian



DINNER PACKAGE II

APPETIZERS

SELECT THREE

TOMATO BRUSCHETTA
(V)

DEVILED EGGS
(V) (GF)

HOMEMADE MEATBALLS

SHRIMP COCKTAIL

ARTICHOKE PARMESAN CROSTINI
(V)

FRESH SHUCKED OYSTERS

STARTER

SELECT ONE

CHEF'S SOUP OF THE DAY

rotation of our seasonal soups

MIKE'S SALAD

pecans, cranberry, apple, goat cheese, white balsamic vinaigrette (VG) (GF)

CAESAR SALAD

little gems, romaine, parmigiano reggiano, garlic croutons

ENTREES

SELECT THREE

CHICKEN PICCATA

lemon butter, caper, tomato, asparagus, whipped potatoes

FILET MIGNON

heavy aged center cut, whipped potatoes, seasonal vegetable

BONELESS RIBEYE

heavy aged cut, whipped potatoes, seasonal vegetable

RED TOP FARMS BERKSHIRE PORK CHOP

whipped potatoes, seasonal vegetable, cherry jus (GF)

FAROE ISLAND SALMON

dill beurre blanc, roasted tomato, asparagus

"KICK ASS" PADDLE STEAK

19 oz. bone-in ribeye, whipped potatoes, seasonal vegetable (ADD \$25)

DESSERT

KEY LIME PIE

whipped cream, raspberry and mango sauce, graham cracker crust

FLOURLESS CHOCOLATE CAKE

bourbon salted caramel, candied pecans

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

FRESH CUT OVEN FIRED BREAD \$2 per person

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 per person

caramelized brussels sprouts

coleslaw

fresh asparagus

classic four cheese mac

fries

ALL PRICES ARE SUBJECT TO CHANGE

(GF) Gluten Free (V) Vegetarian

\$79 per person + applicable fees & taxes