

MENU 1

\$85 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZERS (SERVED FAMILY STYLE)

PRIME BEEF CROSTINI

Shredded Prime Beef, Arugula, Shaved Pecorino, Balsamic Drizzle

SHRIMP TEMPURA

Chili Herb Glaze, Cooling Key Lime Aioli

SALAD

MIXED GREENS

Vine Ripened Tomatoes, Red Onions, Cucumbers, Fresh Baked Croutons, Sweet Basil Vinaigrette, Blue Cheese Crumbles

CAESAR SALAD

Chopped Romaine, Fresh Baked Croutons, Pecorino Parmigiano, House Caesar Dressing

ENTREES

BRAISED BEEF SHORT RIBS

Smoked Mashed Potatoes, Asparagus, Jus Veau

ROASTED HALF CHICKEN

Baby Potatoes, Roasted Mixed Vegetables, House Chimichurri Sauce

CHARRED SALMON

Sweet Soy, Stir-Fry Vegetables, Citrus-Chili Glaze

DESSERT

CRÈME BRULÉE

CHEF'S CHEESECAKE

MENU 2

\$95 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZERS (SERVED FAMILY STYLE)

FRIED SEAFOOD

Octopus, Calamari, Shrimp, Sweet Chili Sauce

SHRIMP TEMPURA CRISP

Chili Herb Glaze, Cooling Key Lime Aioli

PRIME BEEF CROSTINI

Shredded Prime Beef, Arugula, Shaved Pecorino, Balsamic Drizzle

SALAD

MIXED GREENS

Vine Ripened Tomatoes, Red Onions, Cucumbers, Fresh Baked Croutons, Sweet Basil Vinaigrette, Blue Cheese Crumbles

CAESAR SALAD

Chopped Romaine, Fresh Baked Croutons, Pecorino Parmigiano, House Caesar Dressing

ENTREES

12oz PRIME N.Y. STRIP

Baby Roasted Potatoes, Asparagus, Jus Veau

SURF & TURF

6oz Filet Mignon, 5oz Cold Water Lobster Tail, House Mashed Potatoes, Asparagus

ROASTED HALF CHICKEN

Baby Potatoes, Roasted Mixed Vegetables, House Chimichurri Sauce

CHARRED SALMON

Caramelized Crust, Stir-Fry Vegetables, Citrus-Chili Glaze

DESSERT

CHEF'S CHEESECAKE

KEY LIME MERINGUE

MENU 3

\$105 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZERS (SERVED FAMILY STYLE)

FRIED SEAFOOD

Octopus, Calamari, Shrimp, Sweet Chili Sauce

SHRIMP TEMPURA CRISP

Chili Herb Glaze, Cooling Key Lime Aioli

WAGYU MEATBALL

Melted Gruyère Cheese, Spinach, Spiced Tomato Sauce

SALAD

WEDGE SALAD

Vine Ripened Tomatoes, Smoked Bacon, Blue Cheese Dressing, Blue Cheese Crumbles

CAESAR SALAD

Chopped Romaine, Fresh Baked Croutons, Pecorino Parmigiano, House Caesar Dressing

ENTREES

12oz PRIME N.Y. STRIP

Baby Roasted Potatoes, Asparagus, Jus Veau

SURF & TURF

6oz Filet Mignon, 5oz Cold Water Lobster Tail, House Mashed Potatoes, Asparagus

GROUPER DYNAMITOS

Spicy Blue Crab Meat, House Mashed Potatoes, Spinach, Kimchee Butter Sauce

DESSERT

CRÈME BRULÉE

KEY LIME MERINGUE

MENU 4

\$130 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZERS (SERVED FAMILY STYLE)

FRIED SEAFOOD

Octopus, Calamari, Shrimp, Sweet Chili Sauce

SHRIMP TEMPURA CRISP

Chili Herb Glaze, Cooling Key Lime Aioli

APPETIZERS (SERVED INDIVIDUALLY)

WAGYU MEATBALL

Melted Gruyère Cheese, Spinach, Spiced Tomato Sauce

SALAD

WEDGE SALAD

Vine Ripened Tomatoes, Smoked Bacon, Blue Cheese Dressing, Blue Cheese Crumbles

CAESAR SALAD

Chopped Romaine, Fresh Baked Croutons, Pecorino Parmigiano, House Caesar Dressing

ENTREES

12oz PRIME N.Y. STRIP

Baby Roasted Potatoes, Asparagus, Jus Veau

SURF & TURF

6oz Filet Mignon, 5oz Cold Water Lobster Tail, House Mashed Potatoes, Asparagus

SALMON OSCAR

House Mashed Potatoes, Asparagus, Bernaise

WILD MUSHROOM & TRUFFLE RISOTTO

DESSERT

CHEF'S CHEESECAKE

ASSORTED PETITE FOURS, VANILLA GELATO

MENU 5

\$145 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZER (SERVED INDIVIDUALLY)

WAYGU CARPACCIO

Greek Meledy, Truffle, Goat Cheese Crumble, Lemon Citrette, Toast Points

APPETIZER (SERVED INDIVIDUALLY)

SEARED JUMBO SCALLOP

Corn Truffle Cream, Caramelized Leeks, Stir-Fried Broccolini, Gremolata

SALAD

WEDGE SALAD

Vine Ripened Tomatoes, Smoked Bacon, Blue Cheese Dressing, Blue Cheese Crumbles

CAESAR SALAD

Chopped Romaine, Fresh Baked Croutons, Pecorino Parmigiano, House Caesar Dressing

ENTREES

SURF & TURF

6oz Filet Mignon, 5oz Cold Water Lobster Tail, House Mashed Potatoes Asparagus

8oz FILET MIGNON

Humboldt Fog Goat Cheese, Potato Cake, Asparagus, Red Wine Reduction

MISO-GLAZED CHILEAN SEABASS*

House Mashed Potatoes, Szechuan Green Beans, Sake-Miso Glaze

WILD MUSHROOM & TRUFFLE RISOTTO

DESSERT

THREE LAYER CHOCOLATE CAKE, VANILLA GELATO, WILD BERRIES

CHEF'S CHEESECAKE

MENU 6

\$180 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZER (SERVED INDIVIDUALLY)

KOBE TATARE

Capers, Lemon Zest, Citrus Ponzu, Truffle Aioli, Crispy Chicharron, Toast Point

APPETIZER (SERVED INDIVIDUALLY)

SEARED JUMBO SCALLOP

Corn Truffle Cream, Caramelized Leeks, Stir-Fried Broccolini, Gremolata

SALAD

WEDGE SALAD

Vine Ripened Tomatoes, Smoked Bacon, Blue Cheese Dressing, Blue Cheese Crumbles

CAESAR SALAD

Chopped Romaine, Fresh Baked Croutons, Pecorino Parmigiano, House Caesar Dressing

ENTREES

STUFFED TUNA*

Crab Meat, Asparagus, Tempura Fried, Sushi Rice, Cucumber Salad, Kimchee Butter Sauce, Sweet Soy

12oz WAYGU N.Y. STRIP

Asparagus, Wild Mushrooms, Roasted Baby Potatoes, Au Poivre Sauce

MISO-GLAZED CHILEAN SEABASS*

House Mashed Potatoes, Szechuan Green Beans, Sake-Miso Glaze

10oz FILET

Steak Fries, Creamy Spinach, MP Sauce, Maui Onion Rings

DESSERT

CHOCOLATE SOUFFLE, CHOCOLATE GANACHE SAUCE

ASSORTED MINI PASTRIES, SORBET, WILD BERRIES,
CANDY PECANS, WILD BERRY COULIS