



# GROUP DINNER

MENU I - \$85 PER PERSON / TAX & GRATUITY NOT INCLUDED

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## APPETIZERS - TO BE SERVED FAMILY STYLE

### PRIME BEEF CROSTINI

Shredded Prime Beef, Arugula,  
Shaved Pecorino, Balsamic Drizzle

### SHRIMP TEMPURA CRISP

Chili Herb Glaze, Cooling Key Lime Aioli

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## SALAD

### MIXED GREENS

Vine Ripe 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

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## ENTREES

### BRAISED BEEF SHORT RIBS

Smoked Mashed Potatoes, Asparagus,  
Jus Veau, Crispy Onions

### ROASTED HALF CHICKEN

Roasted Baby Potatoes, Green Beans, Chimichurri

### CHARRED SALMON

Stir-Fried Vegetables, Citrus Chili Glaze

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## DESSERT

THREE LAYER CHOCOLATE CAKE,  
VANILLA GELATO, WILD BERRIES

CHEESECAKE



# GROUP DINNER

MENU II - \$95 PER PERSON / TAX & GRATUITY NOT INCLUDED

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## APPETIZERS - TO BE SERVED FAMILY STYLE

### FRIED SEAFOOD

Octopus, Calamari, Shrimp, Fish, Togarashi Aioli

### SHRIMP TEMPURA CRISP

Chili Herb Glaze, Cooling Key Lime Aioli

### PRIME BEEF CROSTINI

Shredded Prime Beef, Arugula,  
Shaved Pecorino, Balsamic Drizzle

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## SALAD

### MIXED GREENS

Vine Ripe 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

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## ENTREES

### PRIME NY STRIP

Roasted Baby Potatoes, Asparagus, Jus Veau

### ROASTED HALF CHICKEN

Roasted Baby Potatoes, Green Beans, Chimichurri

### CHARRED SALMON

Stir-Fried Vegetables, Citrus Chili Glaze

### SURF & TURF

Filet Mignon, Lobster Tail,  
House Mashed Potatoes, Asparagus

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## DESSERT

### KEY LIME MERINGUE

### CHEESECAKE



# GROUP DINNER

MENU III - \$105 PER PERSON / TAX & GRATUITY NOT INCLUDED

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## APPETIZERS - TO BE SERVED FAMILY STYLE

### FRIED SEAFOOD

Octopus, Calamari, Shrimp, Fish, Togarashi Aioli

### SHRIMP TEMPURA CRISP

Chili Herb Glaze, Cooling Key Lime Aioli

### WAGYU MEATBALL

Melted Gruyere Cheese, Tomato Sauce, Crispy Onions

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## SALAD

### WEDGE SALAD

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

### CAESAR SALAD

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

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## ENTREES

### PRIME NY STRIP

Roasted Baby Potatoes, Asparagus, Jus Veau

### SURF & TURF

Filet Mignon, Lobster Tail,  
House Mashed Potatoes, Asparagus

### GROUPER DYNAMITOS

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

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## DESSERT

### KEY LIME MERINGUE

### CHEESECAKE



# GROUP DINNER

MENU IV - \$130 PER PERSON / TAX & GRATUITY NOT INCLUDED

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## APPETIZERS - TO BE SERVED FAMILY STYLE

### FRIED SEAFOOD

Octopus, Calamari, Shrimp, Fish, Togarashi Aioli

### CRAB CAKE

Maryland Blue Crab, Togarashi Aioli

### WAGYU MEATBALL

Melted Gruyere Cheese, Tomato Sauce, Crispy Onions

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## SALAD

### WEDGE SALAD

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

### CAESAR SALAD

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

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## ENTREES

### PRIME NY STRIP

Roasted Baby Potatoes, Asparagus, Jus Veau

### SURF & TURF

Filet Mignon, Lobster Tail,  
House Mashed Potatoes, Asparagus

### GROUPER DYNAMITOS

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

### VEGETABLE SKEWERS

Cauliflower, Zucchini, Yellow Squash, Peppers,  
Smokey Pepper Sauce, Roasted Baby Potatoes, Green Salad

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## DESSERT

### CRÈME BRULÉE

### CHEESECAKE



# GROUP DINNER

MENU V - \$145 PER PERSON / TAX & GRATUITY NOT INCLUDED

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## APPETIZERS - TO BE SERVED INDIVIDUALLY

### WAGYU CARPACCIO

Arugula, Red Onions, Capers, Shaved Parmigiano,  
Basil Oil, Lemon Citronade, Crostini

### SEARED JUMBO SCALLOP

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

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## SALAD

### WEDGE SALAD

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

### CAESAR SALAD

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

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## ENTREES

### SURF & TURF

Filet Mignon, Lobster Tail,  
House Mashed Potatoes, Asparagus

### 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

### VEGETABLE SKEWERS

Cauliflower, Zucchini, Yellow Squash, Peppers,  
Smokey Pepper Sauce, Roasted Baby Potatoes, Green Salad

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## DESSERT

### CRÈME BRULÉE

### CHEESECAKE



# GROUP DINNER

MENU VI - \$180 PER PERSON / TAX & GRATUITY NOT INCLUDED

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## APPETIZERS - TO BE SERVED INDIVIDUALLY

### WAGYU TARTARE

Capers, Lemon Zest, A1 Sauce, Mustard,  
Anchovies, Tempura Onions

### SEARED JUMBO SCALLOP

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

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## SALAD

### WEDGE SALAD

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

### CAESAR SALAD

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

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## ENTREES

### STUFFED TUNA

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

### WAGYU NY STRIP

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

### MISO-GLAZED CHILEAN SEABASS

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

### FILET MIGNON

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

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## DESSERT

CHOCOLATE SOUFFLE,  
CHOCOLATE GANACHE SAUCE,  
VANILLA GELATO

CRÈME BRULEE