



GROUP DINNER

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

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

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

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

DESSERT

THREE LAYER CHOCOLATE CAKE,
VANILLA GELATO, WILD BERRIES

CHEESECAKE



GROUP DINNER

MENU II - \$100 PER PERSON / TAX & GRATUITY NOT INCLUDED

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

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

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

DESSERT

KEY LIME MERINGUE

CHEESECAKE



GROUP DINNER

MENU III - \$110 PER PERSON / TAX & GRATUITY NOT INCLUDED

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

SALAD

WEDGE GREEN SALAD

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

CAESAR SALAD

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

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

DESSERT

KEY LIME MERINGUE

CHEESECAKE



GROUP DINNER

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

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

SALAD

WEDGE GREEN SALAD

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

CAESAR SALAD

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

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

DESSERT

CRÈME BRULÉE

CHEESECAKE



GROUP DINNER

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

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

SALAD

WEDGE GREEN SALAD

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

CAESAR SALAD

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

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

DESSERT

CRÈME BRULÉE

CHEESECAKE



GROUP DINNER

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

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

SALAD

WEDGE GREEN SALAD

Vine Ripe 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

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

DESSERT

CHOCOLATE SOUFFLE,
CHOCOLATE GANACHE SAUCE,
VANILLA GELATO

CRÈME BRULEE



GROUP DINNER

HOR D'OEUVRES MENU - ITEMS PRICED PER PERSON

HOR D'OEUVRES

SMOKED SALMON CORNET	9
Smoked Trout Roe, Chives	
CRAB CAKE	10
Togarashi Aioli, Microgreens	
SHRIMP COCKTAIL ^{GF}	8
Cocktail Sauce, Lemon	
GRILLED VEGGIE SKEWER ^{GF/V}	6
Onion, Peppers, Squash, Smoky Pepper Sauce	
PROSCIUTTO AND MELON ^{GF}	6
Balsamic Reduction, Pea Tendril	
BEEF SKEWERS ^{GF}	12
Filet Tips, Peppers, Onions	
POTATO CROQUETTE	6
Boursin Cheese, Garlic-Cilantro Aioli	
TUNA TARTARE SPOONS ^{GF/R}	10
Cucumber, Onions, Yuzu Kosho	
MIXED SEAFOOD CEVICHE ^{GF/R}	8
Calamari, Shrimp, White Fish, Red Pepper LDT	
PETITE MEATBALL	6
Tomato Sauce, Parm Foam	
BEEF TURNOVERS	6
Beef Stew, Garlic-Cilantro Aioli	
BRIOCHE CHEESESTEAK	12
Onions, Blue Cheese, Peppers	
CHICKEN LOLLIPOP ^{GF}	8
MP BBQ Sauce, Chives, Sesame Seeds	
BBQ PORK TACOS ^{GF}	9
Hoisin Sauce, Pickled Veggies	
SHORT RIBS VOL-AU-VENT	8
Puff Pastry, Demi-Glace, Smoked Mashed Potatoes	
CAULIFLOWER LOLLIPOP ^{GF/V}	6
Hoisin Sauce, Sesame Seeds	