



GROUP MENU A \$55

For Groups of 8 or More
3 Course Menu - pick one dish from each section

APPETIZER

ROASTED CAULIFLOWER VELOUTE
a hearty soup - crispy kale, cheddar crisps

MIXED GREEN SALAD
pickled apple, parsnip chips,
matcha almonds elderflower vinaigrette

CAESAR SALAD

ENTRÉE

GRILLED PORKCHOP 10oz.
baby bok choy, green beans, butter cabbage
roasted potatoes, citrus soy annato jus

6oz. BEEF STRIPLOIN
smoked butter roasted potatoes, red wine
concord brussel sprouts, cauliflower puree
(upgrade to 10 oz) 12

SEARED JUMBO TIGER PRAWNS
parmesan herb risotto, roasted squash,
safflower pearl onions, squash mascarpone puree, xo

HOUSE MADE GNOCCHI
roasted pomodoro sauce, basil fior di latte

ADD - Lobster Tail 18.5

DESSERT

CHOCOLATE TORTE

CRÈME BRULEE





GROUP MENU B \$65

For Groups of 8 or More
3 Course menu - pick one dish from each section

APPETIZER

ROASTED CAULIFLOWER VELOUTE

a hearty soup - crispy kale, cheddar crisps

NEW ENGLAND CLAM CHOWDER

WARM ROASTED BEET SALAD

whipped goat cheese, hazelnut, pomegranate, greens

CAESAR SALAD

ENTRÉE

GRILLED PORKCHOP 10oz.

baby bok choy, green beans, butter cabbage
roasted potatoes, citrus soy annato jus

10oz. BEEF STRIPLOIN

smoked butter roasted potatoes, red wine
concord brussel sprouts, cauliflower puree

ARCTIC CHAR & COLOSSAL TIGER PRAWN DUO

pan roasted - arnesan herb risotto, roasted squash,
safflower pearl onions, squash mascarpone puree, xo

HOUSE MADE GNOCCHI

roasted pomodoro sauce, basil fior di latte

ADD - Lobster Tail 18.5

DESSERT

CHOCOLATE TORTE

CRÈME BRULEE

KEY LIME PIE





GROUP MENU C \$75

For Groups of 8 or More
3 Course menu - pick one dish from each section

APPETIZER

ROASTED CAULIFLOWER VELOUTE
a hearty soup - crispy kale, cheddar crisps

ATLANTIC LOBSTER BISQUE

CAESAR SALAD

CRAB CAKE DUO
mixed greens, jalapeno chutney

CONFIT PORK BELLY
crispy potato, radish, sesame, soy, bonito, scallion

ENTRÉE

LOBSTER GNOCCHI
Atlantic & Langoustine lobster, tomato garlic,
parmesan, white wine cream sauce

SNAKE RIVER WAGYU FLAT IRON
smoked butter roasted potatoes,
red wine concord brussel sprouts, cauliflower puree

PAN ROASTED SABLEFISH + SCALLOP DUO
parmesan herb risotto, roasted squash,
safflower pearl onions, squash mascarpone puree, xo

HOUSE MADE GNOCCHI
roasted pomodoro sauce, basil, fior di latte

CALIFORNIA CUT - CRAB CAKE & LOBSTER TAIL
New York 6 oz., seasonal vegetables, Yukon gold mash
+ shiraz reduction (upgrade to 10 oz) 12

ADD - Lobster Tail 18.5

DESSERT

RUM CHERRY CHEESECAKE

TIRAMISU

KEY LIME PIE

