

PRIVATE EVENT DINNER MENUS

Three-Course Dinner (Soup or Salad, Entrée, and Dessert)

Four-Course Dinner (Appetizer, Soup or Salad, Entrée, and Dessert)

APPETIZERS

(Please Select Two)

Jumbo Lump Crab Cake, Grilled Artichoke with Garlic Aioli,
Baked Goat Cheese with Roasted Garlic, or Fried Calamari

SOUP or SALAD

(Please Select Two)

Crab Bisque, New England Clam Chowder, Field Mixed Greens, or Caesar Salad

ENTRÉES

Please Select Three Entrées

	Three Course	Four Course
Prime Top Sirloin (10 oz)	53	62
Prime Top Sirloin (10 oz) pepper steak style	54	63
Prime Culotte (12 oz) baseball cut	56	65
Filet Mignon (8 oz)	64	74
Cold Water Lobster Tail and Prime Top Sirloin	79	87
Cold Water Lobster Tail and Filet Mignon	88	98
Prime Rib-eye Steak (16 oz) cut from the prime rib	75	85
Prime New York Strip Steak (14 oz)	73	83
Prime New York (14 oz) pepper steak style	74	84
Prime Rack of Lamb with cassis sauce	71	80
Farmed Atlantic Salmon	54	64
Grilled Wild Pacific Swordfish	58	68
Sautéed Chicken Piccata	53	64
Char-grilled "Mary's" Organic Chicken	52	60
Spaghetti with Tomato & Basil	40	50
Pasta Carbonara	43	53
Grilled Chicken Pasta Carbonara	49	58
Wild Jumbo Shrimp Spaghetti with tomato & basil.	50	59

All entrées include garlic mashed potatoes and vegetables

DESSERT

(Please Select One)

Vanilla Crème Brûlée, Rosen's New York Style Cheesecake, or Meyer Lemon Tart

All prices are subject to change. California Sales Tax (10.25%) and 20% Service Charge are additional.