



BONITA SPRINGS

\$125 PER GUEST

## THREE COURSE PRIVATE PARTY MENU

### ADD TO YOUR EXPERIENCE

#### CLASSIC COMBO

Shrimp, Oysters and Alaskan King Crab  
served on ice with homemade cocktail sauce, citrus - mustard sauce, lemon and citrus foam  
[serves 6 guests. \$14.5 per person]

### FIRST COURSE

#### CITRUS SEARED TUNA

lemongrass, mango and pickled chile slaw, sriracha yum yum, special soy #10

#### THE SHORT STACK

lobster, jumbo, king and stone crab cakes with a sauce of roasted sundried tomatoes, garlic and champagne

#### "BEST EVER" NEW ENGLAND CLAM CHOWDER

five freshly steamed little neck clams, yukon gold potatoes, oyster crackers

#### STEAKHOUSE CAESAR

crisp baby romaine, red oak, Treviso radicchio, homemade dressing

#### FRESH MARKET

local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing

### SECOND COURSE

#### CEDAR PLANK FAROE ISLAND SALMON

bourbon sugar glaze, mango sweet and sour, green papaya and watercress, fresh veggie spring roll

#### ROASTED ORGANIC CHICKEN

stuffed white cheddar baked potato, roasted root vegetables, pecan bacon, Harvey's Bristol Creme jus

#### PRIME 10OZ FILET OF BEEF OR 14OZ DRY AGED NY STRIP STEAK

with blackberry cabernet sauce and fresh vegetable of the evening

#### PAN SEARED BLACK GROUPER

with wild mushroom risotto and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine

#### BLACK PEPPER SEARED TUNA

fresh blackberry yuzu soy, organic veggie stir fry

#### COFFEE CRUSTED PORK CHOP

gouda potato cakes, calvados brandy-charred onion demi, sautéed swiss chard, chipotle apple sauce

#### TERIYAKI GLAZED CHILEAN SEA BASS

with lobster and shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy

#### VEGETARIAN ENTREE

ask your server about tonight's selection

#### 16OZ DRY AGED CHICAGO CUT RIB EYE

handcut onion rings, organic asparagus



#### 7oz SNAKE RIVER GOLD WAGYU FILLET OR 12oz SNAKE RIVER GOLD NY STRIP

with blackberry cabernet sauce and fresh vegetable of the evening

[available for additional \$20 per person]

### DESSERT

#### KING OF CHEESECAKE

creamy smooth homemade cheesecake, seasonal fruit, fresh berry syrup

#### GODIVA CHOCOLATE MOUSSE

cocoa dust, chocolate pearls

#### FRESH KEY LIME PIE

with yuzu and blueberry

[ DATE ]