



BONITA SPRINGS

## FOUR COURSE \$145 PRIVATE PARTY MENU

### FIRST COURSE

#### CLASSIC COMBO

4 oysters, 6 shrimp, 2 crab legs, 4 mussels and 2 clams served on ice with homemade cocktail sauce, citrus mustard sauce, horseradish foam and lemon [ 1 per 6 guests ]

### SECOND COURSE

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

with freshly steamed little neck clams and oyster crackers

#### TUNA CHOP

ribbons of sashimi style tuna tossed in a light soy with yuzu infused avocado, jumbo lump red crab and mache topped with orange caviar

#### JUMBO LUMP CRAB AND LOBSTER CAKE

Maine lobster, jumbo lump, king and stone crab with roasted tomatoes and citrus, yuzu remoulade

#### ROASTED CANDY CANE BEETS

Humboldt Fog chevré cheese, pistachio nuts, citrus and micro lime basil drizzled with "Indian River" orange infused oil and 10 year old balsamic

#### WATERMELON "CHUNK" SALAD

with Laura Chenel chèvre cheese, mixed baby greens, sundried raspberries, fresh herbs and pecans in a yuzu - berry dressing

#### HAND ROLLED SHRIMP SPRING ROLLS

with shiitake mushroom, ginger and soy served with mandarin-mango BBQ sauce

#### STEAKHOUSE CAESAR

crisp romaine, red oak, arugula and radicchio with parmesan croutons and toasted garlic chips in our homemade dressing

#### "BIG BOWL" OF GREENS

a selection of organic lettuces, assorted heirloom tomatoes and tangerine greens with nuts, seeds, croutons and fresh salad vegetables served with your choice of house made dressings

### THIRD COURSE

#### PAN SEARED BLACK GROUPER

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

#### STUFFED FLOUNDER

with jumbo shrimp scampi, king crab, crispy "half dollar" potatoes and fresh green beans

#### CEDAR PLANK ROASTED WILD SALMON

blackened with a bourbon sugar glaze served with miso-mango sweet and sour, sautéed greens, cauliflower smash and a green papaya - watercress salad

#### KUROBUTA PORK CHOP

glazed with an apricot-whole grain mustard, fresh vegetable of the day and a sea salt baked potato

#### CHICKEN CHOP

served with natural jus, fresh vegetable of the day and a sea salt baked potato

#### 10OZ. CENTER CUT FILET

with blackberry cabernet sauce, fresh vegetable of the day and a sea salt baked potato

#### 14OZ. NY STRIP STEAK

with blackberry cabernet sauce, fresh vegetable of the day and a sea salt baked potato

#### 16OZ. CHICAGO CUT RIB EYE

with blackberry cabernet sauce, fresh vegetable of the day and a sea salt baked potato

#### VEGETARIAN "LASAGNA"

fresh zucchini "noodles", spaghetti squash, roasted eggplant, mushrooms and arugula with tomato vodka sauce and homemade lemon ricotta

### FOURTH COURSE

#### KING OF CHEESECAKE

creamy smooth homemade cheesecake, seasonal fruit, fresh berry syrup

#### ORGANIC APPLE

hand cut organic apples in a freshly baked individual pie with a bourbon-walnut caramel and homemade cinnamon gelato

#### CHAMPAGNE ANGEL

chunks of angel food cake with white peach and pistachio gelato in a fresh berry syrup and finished with champagne

#### FRESH CARROT CAKE

homemade multilayered cake with pecans, raisins and coconut icing, apple carrot épais, fresh blackberries and vanilla ice cream

[ DATE ]