

## 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]

### APPETIZER

#### HANDROLLED SPRING ROLLS

shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq

#### 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

#### BIG BACON

"chunks" of Cherrywood smoked bacon, champagne vinaigrette, candied jalapeno

#### "BEST EVER" CLAM CHOWDER

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

#### STEAKHOUSE CAESAR

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

#### GIANT SHRIMP COCKTAIL

5, under 12 to a pound, Gulf water shrimp

#### STACKED HEIRLOOM TOMATOES

roasted red onions, arugula, thick cut bacon,  
point reyes blue cheese chocolate balsamic dressing

#### OYSTERS CHOPAFELLER

Alaskan king crab, spinach, bacon,  
parmesan hot stuffed oysters

#### FRESH MARKET

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

### ENTREES

#### BLACK PEPPER SEARED TUNA

fresh blackberry yuzu soy, organic veggie stir fry

#### CEDAR PLANK FAROE ISLAND SALMON

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

#### PAN SEARED BLACK GROUPER

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

#### CHRIS' BRAISED SHORT RIB

braised short rib, port wine BBQ, rainbow peppers, parsnip whipped potatoes

#### PRIME 10oz FILET OF BEEF, 14oz DRY AGED NY STRIP STEAK or 16oz DRY AGED BONE IN RIB EYE

with blackberry cabernet sauce and fresh vegetable of the evening

#### VEGETARIAN ENTREE

ask your server about tonight's selection

#### TERIYAKI GLAZED CHILEAN SEA BASS

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

#### COFFEE CRUSTED PORK CHOP

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

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

with top shelf au poivre, white truffle béarnaise, jalapeno au gratin potatoes, fresh organic asparagus

### DESSERTS

#### GODIVA CHOCOLATE MOUSSE

cocoa dust, chocolate pearls

#### KING OF CHEESECAKE

creamy smooth homemade cheesecake, seasonal fruit, fresh berry syrup

#### FRESH KEY LIME PIE

with yuzu and blueberry

#### ORGANIC APPLES

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

[ DATE ]