



## THREE COURSE \$65 PRIVATE PARTY MENU

(available May 1 - November 15)

### ADD TO YOUR EXPERIENCE!

#### CLASSIC COMBO

4 oysters, 6 shrimp, 2 crab legs, 4 mussels and 2 clams  
served on ice with homemade cocktail sauce, citrus - mustard sauce, lemon and horseradish foam  
(serves 6 guests. 12.50 per guest)

### SALAD

"BEST EVER" NEW ENGLAND CLAM CHOWDER  
with freshly steamed little neck clams and oyster crackers

#### 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, pumpernickel croutons and fresh salad vegetables  
served with your choice of house made dressings

### ENTREES

#### 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

#### CHICKEN CHOP

grilled 12oz. chicken breast served with natural jus, fresh vegetable of the day and a sea salt baked potato

#### FILET OF BEEF (7OZ)

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

#### FETTUCCINE BOLOGNESE

fresh fettuccine in a traditional beef and tomato sauce with fresh oregano, basil and cheese

#### VEGETARIAN "LASAGNA"

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

#### STEAK AND TOMATOES

peppercorn encrusted sliced sirloin steak with summer heirloom tomatoes, artisanal cheeses and mixed greens  
served with aged balsamic, extra virgin olive oil and sea salt

### DESSERTS

#### KING OF CHEESECAKE

creamy smooth homemade cheesecake, seasonal fruit, fresh berry syrup

#### FRESH CARROT CAKE

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

[ DATE ]