

THREE COURSE PRIVATE PARTY MENU

\$120 PER GUEST

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

"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

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

16OZ DRY AGED CHICAGO CUT RIB EYE

with blackberry cabernet sauce and fresh vegetable of the evening

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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

CHOCOLATE GODIVA MOUSSE CAKE

cocoa dust, chocolate pearls

FRESH KEY LIME PIE

with yuzu and blueberry

[DATE]