



NAPLES

THREE COURSE \$125 PRIVATE PARTY MENU

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. \$12.5 per person]

APPETIZER

HANDROLLED SPRING ROLLS

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

THE SHORT STACK

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

"BEST EVER" CLAM CHOWDER

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

GIANT SHRIMP COCKTAIL

5, under 12 to a pound, Gulf water shrimp

CITY STYLE

"chopped" wedge salad, great hill blue cheese, candied walnuts, micro cress

STEAKHOUSE CAESAR

crisp baby romaine, red oak, arugula, homemade dressing

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

12oz. braised short rib with port wine BBQ
served with roasted rainbow peppers, parsnip whipped potatoes and chipotle infused apple sauce

PRIME 10oz FILET OF BEEF, 14oz NY STRIP STEAK OR 16oz BONE IN RIB EYE
with blackberry cabernet sauce and fresh vegetable of the evening

VEGETARIAN ENTREE

ask your server about tonight's selection

DESSERTS

CHOCOLATE GODIVA MOUSSE CAKE

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]