

THREE COURSE PRIVATE PARTY MENU

\$150 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]

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

OYSTERS CHOPAFELLER

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

TUNA TATAKI

citrus seared tuna, special soy #10, sesame sauce,
Japanese apple, fresh lime caviar

BIG BACON

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

STEAKHOUSE CAESAR

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

STACKED HEIRLOOM TOMATOES

roasted red onions, arugula, thick cut bacon,
point reyes blue cheese chocolate balsamic 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, 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 blackberry cabernet sauce and fresh vegetable of the evening

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]