



NAPLES

## THREE COURSE \$95 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]

### FIRST COURSE

**"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

**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 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

**KING CRAB STUFFED FLOUNDER**  
roasted heirloom tomatoes with pee wee potatoes, fresh herbs, citrus vinaigrette

**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

### 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 ]