

THE **SALOON**
AMERICAN CRAFT
STEAK • SEAFOOD • COCKTAILS

\$85 PER GUEST

THREE COURSE PRIVATE PARTY MENU

FIRST COURSE

choice of one.

CRAB, SHRIMP + CORN CHOWDER

VEGGIE EGG ROLLS*

crunchy handmade egg rolls with chinese cabbage, carrots and more! served with fresh guava sweet and sour

COCONUT SHRIMP*

individually hand breaded in tender shredded coconut,. served crispy with fresh berry slaw!

HANDMADE JUMBO CRAB CAKES*

with citrus mustard sauce and American blackberry slaw

DEILED EGGS, PRALINE BACON, CAVIAR

5 deviled eggs, candied pecan bacon, petite salad of arugula and cherry tomato, raspberry miso vinaigrette

FRESH

fresh artisan lettuces, grape tomatoes, cucumber, celery and radish. served with your choice of dressing

DRESSINGS: Peppercorn Ranch, Blue Cheese, Balsamic, Mustard BBQ and Bacon, Blueberry Lemonade Dressing, Peasant Vinaigrette or Thousand Island

SECOND COURSE

choice of one.

STEAK AND SHRIMP

6oz. petite filet and 5 jumbo shrimp scampi served with your choice of roasted sweet potato or baked potato

BLACKENED SALMON

with brown sugar, jalapenos and pecans, roasted butternut squash, fresh spinach salad

NY STRIP STEAK

14oz. USDA upper choice, full bodied NY Strip steak served with your choice of roasted sweet potato or baked potato

RASTA PASTA

shrimp, little neck clams and mussels with garlic, white wine, fresh tomatoes, sun-dried tomatoes, hearts of artichoke and sweet basil tossed with angel hair pasta and Parmesan cheese

BERKSHIRE PORK SHANK

served with butta topped mashed potatoes, grand marnier glazed carrots and a port wine BBQ sauce

CHICKEN CHOPS

two 6oz. chicken "chops" with chicken sherry jus and served with your choice of roasted sweet potato or baked potato

THIRD COURSE

3 LAYER KEY LIME

homemade layers of key lime mousse with a graham cracker crust and whipped cream

COCONUT CREAM

light as feather coconut cream mousse pie with toasted coconut and whipped cream

[DATE]

Private Parties are not eligible for discounts on bottles of wine. Bottles of wine will be purchased at retail price.

The Saloon Personal Menu \$85 Per Person Price DOES NOT Include Beverages, 22% Service Charge or Applicable Taxes. Menu Items Are Subject To Availability 10 28 22