

## Private Dining Option #1

3 Course Sit-down / \$80.00 Per Person / All menu items are served conducive to sharing style.

Roasted **Beets** / Gorgonzola / Apple Frisee Salad  
**Caesar** Salad / Spicy Parmesan Crouton  
Baby **Spinach** Salad/ Maytag Blue Cheese / Bacon Vinaigrette

◇ ◇ ◇

Grilled Beef **Hanger** Steak / Green Peppercorn Sauce  
Roasted Organic Farm Raised **Chicken** / Lemon-Rosemary Stuffing  
Spiced **Tuna** / Citrus  
Served with: French Fries, Sautéed Hen of the Woods, Creamy Spinach

◇ ◇ ◇

**Carrot** Cake / Ginger Ice Cream  
**Peanut Butter Chocolate** Mousse / Banana Ice Cream  
**Lemon-Cassis** Meringue Pie / Lemon Sorbet

## Private Dining Option #2

3 Course Sit-down / \$95.00 Per Person / All menu items are served conducive to sharing style.

Bluefin **Tuna** Tartare / Crispy Shallots / Soy Vinaigrette  
**Caesar** Salad / Spicy Parmesan Crouton  
Roasted **Beets** / Gorgonzola / Apple Frisee Salad

◇ ◇ ◇

Grilled **New York Strip** Steak / Green Peppercorn Sauce  
Herb Crusted **Rack of Lamb** / Bearnaise Sauce  
Grilled **Branzini** / Grenobloise Style  
Served with: Baked, Fried & Sauteed Potatoes, Sautéed Hen of the Woods,  
Creamy Spinach

◇ ◇ ◇

**Lemon-Cassis** Meringue Pie / Lemon Sorbet  
**Peanut Butter Chocolate** Mousse / Banana Ice Cream  
Caramelized **NY Cheesecake** / Citrus Soup / Blood Orange Sorbet

### **Private Dining Option #3**

3 Course Sit-down / \$125.00 Per Person / All menu items are served conducive to sharing style.

#### **Shrimp** Cocktail

Bluefin **Tuna** Tartare / Crispy Shallots / Soy Vinaigrette

Beefsteak **Tomatoes** / Stilton / Grilled Onion Vinaigrette

**Maryland Crab** Cake / Celery Meyer Lemon / Radish Salad

◇ ◇ ◇

Roasted Prime Dry-Aged **Rib Eye** / Red Wine Sauce

Grilled **Branzini** / Grenobloise Style

Roasted Organic Farm Raised **Chicken** / Lemon-Rosemary Stuffing

Slowly Braised **Short Ribs** / Thyme-Garlic

Served with: Potato Gratin, Sautéed Hen of the Woods, Grilled Asparagus,  
Creamy Spinach

◇ ◇ ◇

**Crêpe Soufflé** / Passion Fruit Sauce

**Chestnut Chocolate Sundae**

**Peanut Butter Chocolate** Mousse / Banana Ice Cream

**Lemon-Cassis** Meringue Pie / Lemon Sorbet

### **Private Dining Option #4**

3 Course Sit-down / \$150.00 Per Person / All menu items are served conducive to sharing style.

**Caesar** Salad / Spicy Parmesan Crouton

**Maryland Crab** Cake / Meyer Lemon / Radish Salad

Beefsteak **Tomatoes** / Stilton / Grilled Onion Vinaigrette

Grilled Double Cut **Bacon**

◇ ◇ ◇

38oz. Roasted Prime Dry-Aged **Rib Eye** / Red Wine Sauce

"BLT" Cut / Bone in **Double Sirloin**

Slowly Braised **Short Ribs** / Thyme-Garlic

Served with: Creamy Spinach, Onion Rings, Jalapeño Potatoes, Breaded Tomatoes,  
Sautéed Hen of the Woods

◇ ◇ ◇

Caramelized **NY Cheesecake** / Citrus Soup / Blood Orange Sorbet

**Chestnut Chocolate** Sundae

**Peanut Butter Chocolate** Mousse / Banana Ice Cream

**Lemon-Cassis** Meringue Pie / Lemon Sorbet