

## Prix Fixe Menus

### *A - \$49/person*

#### **Choice of Soup or Salad:**

Market Soup with Seasonal Garnish

Organic Local Greens

Chopped Iceberg with Bleu Cheese, Applewood Smoked Bacon & Oven Dried Tomatoes

#### **Choice of Entrees:**

Filet Mignon 8 oz.

Seasonal Chicken

Scottish Salmon

Seasonal Potatoes

Baby Spinach

Warm Chocolate Pudding Cake

### *B - \$59/person*

#### **Choice of Starter** (host to choose prior to event):

Artisan Cured Meat and American Cheese

Crispy Fried Oysters

#### **Choice of Soup or Salad:**

Market Soup with Seasonal Garnish

Organic Local Greens

Chopped Iceberg with Bleu Cheese, Applewood Smoked Bacon & Oven Dried Tomatoes

#### **Choice of Entrees** (host to select three prior to event):

Filet Mignon 8 oz.

Seasonal Chicken

Scottish Salmon

Housemade Pasta

Seasonal Potatoes

Baby Spinach

#### **Choice of Desserts:**

Warm Chocolate Pudding Cake

Meyer Lemon Tart

**C - \$69/person**

**Choice of Starter** (host to choose two prior to event):

Jumbo Lump Crab Cake  
Artisan Cured Meat and American Cheese  
Seared Tuna  
Crispy Fried Oysters

**Choice of Soup or Salad:**

Market Soup with Seasonal Garnish  
Organic Local Greens  
Chopped Iceberg with Bleu Cheese, Applewood Smoked Bacon & Oven Dried Tomatoes

**Choice of Entrees** (host to select three prior to event):

Filet Mignon 8 oz.  
Seasonal Chicken  
Scottish Salmon  
Maine Diver Scallops  
Colorado Rack of Lamb  
Housemade Pasta

**Side Dishes** (host to select three prior to event):

Seasonal Potatoes  
Baby Spinach  
Spatzle n Cheese  
Fresh Vegetables

**Choice of Desserts (host to select 2 prior to event):**

Warm Chocolate Pudding Cake  
Meyer Lemon Tart  
Crème Caramel  
Pecan Pie Sundae

***Passed Appetizer Options***

Kobe "Pigs in a Blanket" – aged white cheddar and Dijon mustard \$2/piece  
Short Rib "Sloppy Joe" Sliders – caramelized red onions \$2/piece  
Mini Jumbo Lump Crab Cake – whole grain mustard and grapefruit on cucumber \$3/piece  
East or West Coast Oysters – served on half shell with cocktail and mignonette sauces \$4/piece  
Cold Smoked Salmon – chopped egg, red onion, chives and capers \$3/piece  
Citrus Poached Shrimp – cilantro aioli \$3/piece  
Fish and Chips – micro brew battered halibut on crispy Yukon Gold potato \$3/piece

***Chef Designed Personal Menu***

Paired with Wines Chosen by Our Sommelier  
Price varies

ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.