

PRIVATE EVENT LUNCH MENUS

Two-Course Lunch (Soup or Salad and Entrée)
Three-Course Lunch (Soup or Salad, Entrée, and Dessert)

SOUP or SALAD

(Please Select Two)

Crab Bisque, New England Clam Chowder, Field Mixed Greens, or Caesar Salad

ENTRÉES

Please Select Three Entrées

	Two Course	Three Course
Prime Top Sirloin (10 oz)	36	45
PrimeTop Sirloin (10 oz) pepper steak style	37	46
Prime New York Steak (10 oz)	42	54
Filet Mignon (8 oz)	46	54
Farmed New Zealand King Salmon	38	47
Grilled Wild Pacific Swordfish	36	43
Sautéed Chicken Piccata	39	46
Char-grilled “Mary’s” Organic Chicken	32	42
Spaghetti with Tomato & Basil	29	42
Pasta Carbonara	31	41
Grilled Chicken Pasta Carbonara	39	47
Wild Jumbo Shrimp Spaghetti with tomato & basil	38	48
Chicken Caesar Salad	29	32
Chinese Chicken Salad with “Mary’s” organic chicken.....	27	37
Smoked Turkey Cobb Salad	27	38

All entrées include garlic mashed potatoes and vegetables

DESSERT

(Please Select One)

Vanilla Crème Brûlée

Rosen’s New York Style Cheesecake

Meyer Lemon Tart

All prices are subject to change. California Sales Tax (10.25%) and 20% Service Charge are additional.