

# PRIVATE EVENT DINNER MENUS

Three-Course Dinner (Soup or Salad, Entrée, and Dessert)  
Four-Course Dinner (Appetizer, Soup or Salad, Entrée, and Dessert)

## APPETIZERS

(Please Select Two)

Jumbo Lump Crab Cake, Grilled Artichoke with Garlic Aioli,  
Baked Goat Cheese with Roasted Garlic, or Fried Calamari

## SOUP or SALAD

(Please Select Two)

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

## ENTRÉES

Please Select Three Entrées

	Three Course	Four Course
<b>Prime Sirloin Cap (12 oz)</b> baseball cut .....	56	65
<b>Filet Mignon (8 oz)</b> .....	68	78
<b>Cold Water Lobster Tail and Filet Mignon</b> .....	88	98
<b>Prime Rib-eye Steak (16 oz)</b> cut from the prime rib .....	75	85
<b>Prime New York Strip Steak (14 oz)</b> .....	73	83
<b>Prime New York (14 oz)</b> pepper steak style .....	74	84
<b>Prime Rack of Lamb</b> with cassis sauce .....	71	80
<b>Farmed New Zealand King Salmon</b> .....	57	65
<b>Grilled Wild Pacific Swordfish</b> .....	58	68
<b>Sautéed Chicken Piccata</b> .....	53	64
<b>Char-grilled "Mary's" Organic Chicken</b> .....	52	60
<b>Pasta Carbonara</b> .....	43	53
<b>Grilled Chicken Pasta Carbonara</b> .....	49	58
<b>Wild Jumbo Shrimp Spaghetti</b> with tomato & basil. ....	50	59

All entrées include garlic mashed potatoes and vegetables

## DESSERT

(Please Select One)

Vanilla Crème Brûlée, Rosen's New York Style Cheesecake, or Old Fashioned Chocolate Cake

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