

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER

applewood smoked bacon

MIXED ORGANIC GREENS

golden balsamic dressing

CAESAR SALAD

24 month reggiano, croutons

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD

tomato, asparagus, fingerling potatoes

“MARY’S” ORGANIC CHICKEN

with herbed couscous

FARMED BRITISH COLUMBIAN ATLANTIC SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 12oz

with chimichurri, tomato, and arugula

PRIME FLAT IRON STEAK 8oz

with chimichurri, tomato, and arugula

coffee, tea and soft drinks are included - all other beverages billed on consumption

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Entrées

CHOOSE THREE

NEW YORK STEAK SALAD

tomato, asparagus, fingerling potatoes

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PRIME FLAT IRON STEAK 8oz

with chimichurri, tomato, and arugula

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD

tomato, asparagus, fingerling potatoes

“MARY’S” ORGANIC CHICKEN

with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified

pan roasted with a seasonal preparation

FARMED BRITISH COLUMBIAN ATLANTIC SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 12oz

with chimichurri, tomato, and arugula

PRIME FLAT IRON STEAK 8oz

with chimichurri, tomato, and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

FIRE ROASTED BROCCOLINI

GRILLED ASPARAGUS

MAC & CHEESE

coffee, tea and soft drinks are included - all other beverages billed on consumption

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Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD
tomatoes, asparagus, fingerling potatoes

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with herbed couscous

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FARMED BRITISH COLUMBIAN ATLANTIC SALMON
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PRIME FLAT IRON STEAK 8oz
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Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

CREME BRULEE

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\$75

ESTATE
LUNCH

All Guests will be welcomed with sourdough bread

Appetizers
CHOOSE TWO

- | | |
|---|--|
| JUMBO LUMP CRAB CAKE
tartar sauce | CRISP CALAMARI
tartar and cocktail sauce |
| WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce | OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette |

Starters
CHOOSE TWO

- | | |
|---|--|
| CLAM CHOWDER
applewood smoked bacon | ROASTED BEETS
Humboldt Fog goat cheese |
| CAESAR SALAD
24 month reggiano, croutons | MIXED ORGANIC GREENS
golden balsamic dressing |

Entrées
CHOOSE THREE

- “MARY’S” ORGANIC CHICKEN
with herbed couscous
- WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation
- FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pan roasted with a seasonal preparation
- FILET MIGNON “DOUBLE R RANCH” 8oz
with chimichurri
- PRIME SIRLOIN CAP STEAK 12oz
with chimichurri, tomato, and agugula

Sides
CHOOSE TWO

- | | |
|------------------------|-------------------------|
| GARLIC MASHED POTATOES | FIRE ROASTED BROCCOLINI |
| MAC & CHEESE | GRILLED ASPARAGUS |

Desserts
CHOOSE ONE

- CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption