

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

“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

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

\$90

RESERVE DINNER
THREE COURSE

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

“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 arugula

PRIME FLAT IRON STEAK 8oz
with chimichurri, tomato, and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
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

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

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
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

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

PRIME NEW YORK STRIP “DOUBLE R RANCH” 14oz
with chimichurri

FILET MIGNON “DOUBLE R RANCH” 8oz
with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
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

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

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

30 DAY DRY-AGED PRIME BONE-IN RIBEYE “DOUBLE R RANCH” 20oz
with chimichurri

FILET MIGNON “DOUBLE R RANCH” 12oz
with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

\$150

ESTATE DINNER
FOUR COURSE

All Guests will be welcomed with sourdough bread

Deluxe Platter

oysters, clams, mussels, shrimp, crab, lobster, Peruvian bay scallops

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

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

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

30 DAY DRY-AGED PRIME BONE-IN RIBEYE “DOUBLE R RANCH” 20oz
with chimichurri

FILET MIGNON “DOUBLE R RANCH” 12oz
with chimichurri

SURF & TURF
filet mignon (8 oz) and wild South African lobster tail

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
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