

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, Mixed Organic Greens, or Caesar Salad

ENTRÉES

Please Select Three Entrées

	Two Course	Three Course
Prime Sirloin Cap (12 oz) Baseball Cut	36	45
Prime New York Steak (10 oz)	42	54
Filet Mignon (8 oz)	49	57
Farmed New Zealand King Salmon	38	47
Grilled Wild Pacific Swordfish	38	45
Sautéed Chicken Piccata	39	46
Char-grilled "Mary's" Organic Chicken	36	44
Spaghetti with Tomato & Basil	29	39
Grilled Chicken Pasta Carbonara	36	44
Wild Jumbo Shrimp Spaghetti with tomato & basil	38	48
Chicken Caesar Salad	29	32
Filet Mignon Cobb Salad	34	42

All entrées include garlic mashed potatoes and vegetables

DESSERT

(Please Select One)

Rosen's New York Style Cheesecake

Old Fashioned Chocolate Cake

Vanilla Crème Brûlée

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