



\$80

SIGNATURE 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

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN

with herbed couscous

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



\$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

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED  
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN  
with herbed couscous

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



\$95

GRAND SIGNATURE DINNER  
FOUR COURSE

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

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN  
with herbed couscous

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



\$110

GRAND RESERVE DINNER  
FOUR COURSE

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

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified  
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN  
with herbed couscous

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



\$125

CHATEAU DINNER  
FOUR COURSE

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

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS  
with melted butter

WILD ROSS SEA CHILEAN SEA BASS msc certified  
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN  
with herbed couscous

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

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



\$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

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified  
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS  
with melted butter

“MARY’S” ORGANIC CHICKEN  
with herbed couscous

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