

DINNER MENU - \$65

STARTER:

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERBS

BALSAMIC VINAIGRETTE

ENTRÉE:

CHARRED SKIRT STEAK

OR

GIANNONE BRICK CHICKEN

OR

CHARCOALED SALMON

OR

SPRING PEA + FAVA BEAN RISOTTO

DESSERT:

CHOCOLATE MOUSSE

OR

BOURBON CRÈME CARAMEL

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



DINNER MENU - \$75

STARTER:

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

SEASONAL HOUSEMADE RAVIOLI

ENTRÉE:

BLACK ANGUS FILET

OR

GIANNONE BRICK CHICKEN

OR

GRILLED SWORDFISH

SUMMER COUS COUS

OR

#1 SUSHI GRADE TUNA

OR

SPRING PEA + FAVA BEAN RISOTTO

DESSERT:

DEVILS FOOD CAKE

CHOCOLATE SAUCE + CHANTILLY

OR

VANILLA CRÈME BRÛLÉE

RASPBERRY CENTER + LEMON WHITE CHOCOLATE

BUTTER COOKIE

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DINNER MENU - \$90

STARTER:

MAINE LOBSTER COCKTAIL

OR

PRIME STEAK TARTARE CROSTINI

OR

BURRATINI + VINE RIPE TOMATO

SALAD:

ROMAINE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERB SALAD

BALSAMIC VINAIGRETTE

OR

ICEBERG WEDGE

GREAT HILL BLUE + SMOKED BACON + CANDIED WALNUTS

ENTRÉE:

BLACK ANGUS FILET

OR

VEAL PORTERHOUSE

OR

BAKED STUFFED LOBSTER

OR

SPRING PEA + FAVA BEAN RISOTTO

DESSERT

WARM CHOCOLATE CAKE

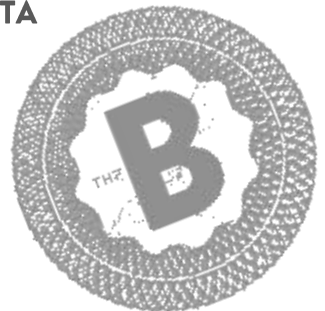
ESPRESSO ANGLAISE + CHANTILLY

OR

POPPY SEED PANNA COTTA

STRAWBERRY SORBET

PRICE NOT INCLUSIVE OF TAX
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COCONUT SHRIMP SKEWER- \$36
MANGO GLAZE

STEAK TARTARE ON BRIOCHE- \$36

SCALLOPS + BACON- \$48

CRAB CAKES- \$48

GINGER + LIME BEEF SKEWER- \$48
TOASTED PEANUTS + CHILI OIL

TUNA TARTARE- \$48

PARMESAN TUILE + HEIRLOOM TOMATO SALAD- \$24

GRILLED PEACH WRAPPED IN PROSCIUTTO- \$36

MAINE CRAB CEVICHE- \$48
CUCUMBER + KEY LIME GASTRIQUE

COLD VEGETABLE SPRING ROLLS- \$24
RICE NOODLE PAPER

CURRIED CAULIFLOWER TRIANGLES IN PHYLLO- \$24

POLENTA FRIES- \$24
TRUFFLE AIOLI + PARMESAN

* PRICED PER DOZEN
* ONE DOZEN MINIMUM



PASSED HORS D'OEUVRES - CON'T

TEMPURA ZUCCHINI- \$24
POMODORO SAUCE

GOAT CHEESE + ROASTED TOMATO CROSTINI- \$24

SESAME LOLLIPOP CHICKEN WINGS- \$36

PRIME SKEWERED STEAK- \$48
BEARNAISE

CHICKEN CROQUETS- \$48
HOUSE AIOLI

SMOKED SALMON + HOUSE LAVASH- \$36
CUKE + DILL CREAM

TOMATO + MOZZARELLA ARANCINI- \$36

POTATO CUPS + GORGONZOLA - \$24

CAJUN SPICED GRILLED SHRIMP- \$ 36

**YELLOW TOMATO + WATERMELON GAZPACHO
SHOOTER- \$36**

ROASTED PEPPER + SHAVED FETA CROSTINI- \$24

* PRICED PER DOZEN

* ONE DOZEN MINIMUM



ARTISANAL CHEESES- \$7 PER PERSON

PRESERVES + BREADS

AMERICAN PROSCIUTTO + CHARCUTERIE- \$9 PER PERSON

**HOUSEMADE LAVASH + PITAS +
SEASONAL VEGETABLE DIP- \$4 PER PERSON**

FLATBREADS

LOBSTER + CORN= \$28

CHICKEN + MOZZARELLA- \$22

PROSCIUTTO + ARUGULA- \$26

SHELLFISH TOWERS

**OYSTERS, CLAMS, SHRIMP AND
LOBSTER TAILS- \$MKT**

CARVING STATIONS

**WHOLE ROASTED TENDERLOIN
OF BEEF- \$20**

POPOVERS + HORSERADISH CREAM

**COLORADO LAMB RACK W/
MUSTARD CRUST- \$28**

POLENTA FRIES

* CARVING STATION PRICED
PER PERSON

*\$50 CARVING STATION SET UP FEE



LUNCHEON MENU - \$35

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

BABY LETTUCE + HERB SALAD

ENTRÉE

THINLY SLICED STEAK SANDWICH

AGED CHEDDAR + FRIES

OR

BRICK CHICKEN

SEASONAL VEGETABLE + POTATO

OR

SWORDFISH + VEGETABLE KABOB

TAHINI AIOLI + TABBOULEH SALAD

OR

SPRING PEA + FAVA BEAN RISOTTO

DESSERT

CHOCOLATE MOUSSE

OR

BOURBON CRÈME CARAMEL

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



LUNCHEON MENU - \$45

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

ROMAINE CAESAR SALAD

WHITE ANCHOVIES + TREVISO

OR

HOUSEMADE SEASONAL RAVIOLI

ENTRÉE

CHARRED SKIRT STEAK

SEASONAL VEGETABLE + POTATO

OR

BRICK CHICKEN

SEASONAL VEGETABLE + POTATO

OR

MISO GRILLED SALMON

TWICE FRIED GREEN BEANS + JASMINE RICE

OR

SPRING PEA + FAVA BEAN RISOTTO

DESSERT

CHOCOLATE MOUSSE

OR

BOURBON CRÈME CARAMEL

SERVED WITH COFFEE + TEA

**PRICE NOT INCLUSIVE OF
TAX OR GRATUITY**



LUNCHEON MENU - \$55

STARTER

TOMATO + WATERMELON GAZPACHO

AVOCADO SORBET

OR

ROMAINE CAESAR SALAD

WHITE ANCHOVIES + TREVISO

OR

LOBSTER RAVIOLI

ENTRÉE

BLACK ANGUS FILET | 8OZ

SEASONAL VEGETABLE + POTATO

OR

BRICK CHICKEN

SEASONAL VEGETABLE + POTATO

OR

#1 SUSHI GRADE TUNA

OR

STUFFED ROASTED HEIRLOOM

TOMATOES

CAPONATA + BALSAMIC DRIZZLE

DESSERT

CHOCOLATE MOUSSE

OR

BOURBON CRÈME CARAMEL

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



BRUNCH MENU - \$30

STATIONARY STARTER

ASSORTED PASTRIES + CHEESE + FRUIT

ENTRÉE

CHEF'S BREAKFAST PLATE

SCRAMBLED EGGS + HOMEFRIES + BACON + TOAST

OR

CRISP MALTED WAFFLE

FRESH FRUIT + WARM SYRUP

OR

CHICKEN CAESAR SALAD

BRIOCHE + WHITE ANCHOVIES

DESSERT

HOUSEMADE SORBET + ICE CREAM

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY

