

**DINNER MENU - \$65**

STARTER

**BOSTON CLAM CHOWDER BOWL**

HOUSE CRACKERS + SMOKED BACON

OR

**ROMAINE CAESAR SALAD**

WHITE ANCHOVIES

OR

**BABY LETTUCE + HERB SALAD**

BALSAMIC VINAIGRETTE

ENTRÉE

**CHARRED SKIRT STEAK**

OR

**GIANNONE BRICK CHICKEN**

OR

**CHARCOALED SALMON**

OR

**CHESTNUT RISOTTO**

BROWN BUTTER + SAGE

DESSERT

**S'MORES CHEESECAKE**

CHOCOLATE CHEESECAKE + MARSHMALLOW

MERINGUE

OR

**MAPLE POT DE CRÈME**

CINNAMON OAT TOPPING

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

**MUSHROOM + TRUFFLE RAVIOLI**

**ENTRÉE**

**BLACK ANGUS FILET**

OR

**GIANNONE BRICK CHICKEN**

OR

**GRILLED SWORDFISH**

FREGOLA SARDA + LEMON GARLIC BUTTER

OR

**#1 SUSHI GRADE TUNA**

OR

**CHESTNUT RISOTTO**

BROWN BUTTER + SAGE

**DESSERT**

**OPERA TORTE**

VANILLA SPONGE CAKE + CHOCOLATE GANACHE

OR

**ORANGE CRÈME BRÛLÉE**

DARK CHOCOLATE MACADAMIA COOKIE

PRICE NOT INCLUSIVE OF

TAX OR GRATUITY



**DINNER MENU - \$90**

STARTER

**JUMBO SHRIMP COCKTAIL**

OR

**LOBSTER STEW**

OR

**BURRATINI + AMERICAN PROSCIUTTO**

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

**GRILLED LOBSTER**

OR

**CHESTNUT RISOTTO**

BROWN BUTTER + SAGE

DESSERT

**ICE CREAM SANDWICH**

GINGER SNAP COOKIE + PUMPKIN ICE CREAM

OR

**OPERA TORTE**

VANILLA SPONGE CAKE + CHOCOLATE GANACHE

OR

**ORANGE CRÈME BRÛLÉE**

DARK CHOCOLATE MACADAMIA COOKIE

PRICE NOT INCLUSIVE OF TAX  
OR GRATUITY



**PASSED HORS D'OEUVRES**

**CRISPY PANKO SHRIMP- \$36**  
PONZU

**SCALLOPS + BACON- \$48**

**CRAB CAKES- \$48**

**PRIME SKEWERED STEAK- \$48**  
BEARNAISE

**SEARED AHI TUNA- \$60**  
WASABI AIOLI

**POLENTA FRIES- \$24**  
TRUFFLE AIOLI + PARMESAN

**FOIE GRAS CROSTINI- \$48**  
FIG JAM

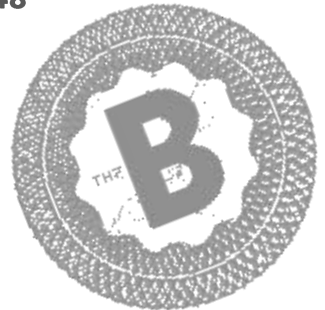
**CRISPY DUCK SPRING ROLLS- \$48**  
SWEET CHILI SAUCE

**SQUASH BISQUE SHOOTERS- \$36**  
ITALIAN HONEY + AMARETTO COOKIE

**TEMPURA LOBSTER TAILS- \$60**  
FRESH LEMON

**GINGER + LIME BEEF SKEWER- \$48**  
CHILI OIL

\* PRICED PER DOZEN  
\* ONE DOZEN MINIMUM



**PASSED HORS D'OEUVRES - CON'T**

**TEMPURA ZUCCHINI- \$24**

**SESAME LOLLIPOP CHICKEN WINGS- \$36**

**CHICKEN SATAY- \$36**

PEANUT SAUCE

**HOUSE LAVASH + BAKED BRIE- \$24**

STRAWBERRY JAM

**STEAK TARTARE ON BRIOCHE- \$36**

**TOMATO + MOZZARELLA ARANCINI- \$36**

**PORK + SESAME MEATBALLS- \$36**

**CURRIED CAULIFLOWER TRIANGLES IN PHYLLO- \$24**

**ROQUEFORT TART SHELLS + WALNUT- \$36**

**DEEP FRIED MOZZARELLA- \$36**

POMODORO SAUCE

**JUMBO LUMP CRAB CEVICHE + ENDIVE- \$60**

**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, CRAB MEAT AND  
LOBSTER TAILS- \$90**

## **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

**CHICKEN SCALOPINI**

SEASONAL VEGETABLE + POTATO

OR

**SWORDFISH + VEGETABLE KABOB**

TAHINI AIOLI

OR

**CHESTNUT RISOTTO**

BROWN BUTTER + SAGE

**DESSERT**

**FLOURLESS CHOCOLATE TORTE**

OR

**5 SPICE SPONGE CAKE**

GINGER APPLE MOUSSE + CARAMEL CENTER

**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

**CHICKEN SCALOPINI**

SEASONAL VEGETABLE + POTATO

OR

**MISO GRILLED SALMON**

TWICE FRIED GREEN BEANS + JASMINE RICE

OR

**CHESTNUT RISOTTO**

BROWN BUTTER + SAGE

**DESSERT**

**FLOURLESS CHOCOLATE TORTE**

OR

**5 SPICE SPONGE CAKE**

GINGER APPLE MOUSSE + CARAMEL CENTER

**SERVED WITH COFFEE + TEA**

PRICE NOT INCLUSIVE OF  
TAX OR GRATUITY





**LUNCHEON MENU - \$55**

**STARTER**

**CREAMY TOMATO BISQUE**

HOUSE CROUTONS

OR

**ROMAINE CAESAR SALAD**

WHITE ANCHOVIES + TREVISO

OR

**LOBSTER RAVIOLI**

**ENTRÉE**

**BLACK ANGUS FILET | 8OZ**

SEASONAL VEGETABLE + POTATO

OR

**CHICKEN SCALOPINI**

SEASONAL VEGETABLE + POTATO

OR

**#1 SUSHI GRADE TUNA**

OR

**CHESTNUT RISOTTO**

BROWN BUTTER + SAGE

**DESSERT**

**FLOURLESS CHOCOLATE TORTE**

OR

**5 SPICE SPONGE CAKE**

GINGER APPLE MOUSSE + CARAMEL CENTER

**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 COOKIE PLATTERS**

**SERVED WITH COFFEE + TEA**

PRICE NOT INCLUSIVE OF  
TAX OR GRATUITY

