

PRIVATE DINING SIT DOWN DINNER OPTIONS

\$30 PER PERSON

(Tax & Gratuity Additional)

1ST COURSE

French Onion Soup

Classic French Onion Soup with beef stock base, slow-cooked caramelized onions, baguette, and topped with melted provolone and parmesan cheese

Chopped Salad

Chopped romaine hearts, marinated tomatoes, grilled corn, basil, chopped applewood smoked bacon and egg with homemade croutons tossed in our buttermilk herb dressing

Caesar Salad

Hearts of romaine with homemade croutons, reggiano parmesan cheese and a homemade Caesar dressing

2ND COURSE

(Please choose 3 items for the 2nd course)

Atlantic Salmon

Pan seared and drizzled with ginger vinaigrette with a side of grilled asparagus

Penne A La Vodka

Penne pasta in a light red vodka cream sauce

Chicken Marsala

Chicken breast sautéed with mushrooms and marsala wine sauce served with mashed potatoes

Vegetable Scampi

Yellow squash, zucchini, red bell peppers, asparagus tips and portabello mushrooms with fresh sautéed garlic and olive oil served over pasta

Chicken Parmigiana

Tender, lightly breaded chicken breast, pan-fried then topped with marinara and melted mozzarella, served over linguine

Chicken Carbonara

Grilled chicken, crispy bacon, sautéed red onions, shallots and garlic tossed with fettuccine, beaten eggs, olive oil and parmesan cheese

3RD COURSE

Banana Bread Pudding

Chocolate Cake

New York Cheesecake

Vanilla Sundae with Chocolate Sauce

\$45 PER PERSON

(Tax & Gratuity Additional)

1ST COURSE

(Please choose 3 items for the 1st course)

French Onion Soup

Bruschetta

Caesar Salad

Calamari

Chopped Salad

Crab Dip

2ND COURSE

(Please choose 4 items for the 2nd course)

Atlantic Salmon

Pan seared and drizzled with ginger vinaigrette with a side of grilled asparagus

Pork Chops

One 10 oz. center cut pork chop marinated in lemon grass, garlic, shallots and honey served with a side of grilled asparagus

Chicken Marsala

Chicken breast sautéed with mushrooms and marsala wine sauce served with mashed potatoes

Rib Eye

12 oz. hand cut Ribeye served with herb butter and a side of mashed potatoes

Salmon Salad

Pan seared Atlantic Salmon, mixed greens, diced mango, cherry tomatoes, avocado and ginger vinaigrette dressing

Chicken Carbonara

Grilled chicken, crispy bacon, sautéed red onions, shallots and garlic tossed with fettuccine, beaten eggs, olive oil and parmesan cheese

Jumbo Seared Scallops

Jumbo seared scallops with lemon butter sauce served with a side of sautéed spinach

Crab & Chicken Rockefeller

Grilled chicken breast topped with homemade crab dip and melted mozzarella cheese served with a side of sautéed spinach

3RD COURSE

Banana Bread Pudding

Chocolate Cake

New York Cheesecake

Vanilla Sundae with Chocolate Sauce