

POWER LUNCH MENU

FIRST COURSE

Andy's Mixed Green Salad

Classic Caesar Salad*

Chef's Soup of the Day

SECOND COURSE

CS Atlantic Salmon Fillet
roasted red pepper sauce

Chicken Parmigiana

Chairman's Reserve New York Strip*
roasted shallot butter,
gremolata seasoned shoestring potatoes

Chef's Fresh Fish Special of the Day

Filet Medallions*
roasted garlic whipped potatoes, green beans
and classic bordelaise sauce

FAMILY-STYLE SIDE

Half & Half cottage fries and fried onions

Green Beans aglio e olio

Vegetable of the Day

THIRD COURSE

New York Style Cheesecake

Flourless Chocolate Cake *Gluten Free*

\$22 per person *without Dessert & Coffee Service*

\$27 per person *with Dessert & Coffee Service*

0-30 GUESTS Choose from: (2) First Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts

31-40 GUESTS Choose from: (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts

41+ GUESTS Choose from: (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

In addition to your chosen food, beverage and miscellaneous charges, your final bill before discounts, will include an additional mandatory 5% administrative fee, which is not a gratuity.

This fee is intended to cover the direct costs of planning, scheduling and setting up your event. No gratuity will be added automatically for the wait staff, service or bar employees serving your function.

*Contains raw or undercooked products. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

PRIME LUNCH MENU

FIRST COURSE

Andy's Mixed Green Salad

Classic Caesar Salad*

Jumbo Shrimp Bruno

Lobster Bisque

fresh lobster meat, cream and Dry Sack Sherry

ENTRÉE SELECTIONS

cs **Panko Crusted Ahi Tuna Steak***
sesame cucumber salad and soy dressing

Grilled Chicken Paillard

basil pesto, baby arugula, cherry tomatoes
and grilled asparagus salad

Prime New York Strip* 14 ounce parsley butter

Jumbo Lump Crab Cakes jicama slaw and Old Bay aioli

Nova Scotia Lobster BLT Sandwich

applewood-smoked bacon, baby arugula,
oven-dried tomato, Goddess dressing

VEGETABLES & POTATOES

**Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach,
Whipped Potatoes, Half & Half, Hand-Cut French Fries, Hash Browns,
Three-Cheese Potatoes Au Gratin**

DESSERT & COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake *Gluten Free*

Regular Coffee, Decaffeinated Coffee and Hot Tea

\$39 per person

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31-40 GUESTS *Choose from:* (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts

41+ GUESTS *Choose from:* (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

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