

The Flapper

\$47 per person excluding tax & gratuity Choice of Soup or Salad

Classic Caesar
Harvest Green Salad, glazed walnuts, dried cranberries, goat cheese, white balsamic herb
vinaigrette
Corn & Crab Chowder, jalapeño cream
Tuscan Three Bean Soup

Choice of Entree*

Chicken Milanese, arugula, tomato vinaigrette
Maple-Pecan Salmon, Butternut Squash, Swiss Chard, Dried Cranberries
Filet Mignon 8 ounce, sautéed broccolini
Berkshire Pork Chop, Sweet potato mash, chorizo, braised apples, onions

Sides (served family style)

Sautéed Spinach, shaved parmesan Parmesan Brussels Sprouts, horseradish lemon aioli Herb Roasted Yukon Gold Potatoes

Dessert Sampler (served family style)

Chef's Selection of Assorted Mini Desserts Coffee, Tea, Espresso & Cappuccino

*Vegetarian Entree Available Upon Request menu & price subject to change based on season & availability.



The Bootlegger

\$56 per person excluding tax & gratuity Choice of Soup or Salad

Classic Caesar
Harvest Green Salad, glazed walnuts, dried cranberries, goat cheese, white balsamic herb vinaigrette
Corn & Crab Chowder, jalapeño cream
Tuscan Three Bean Soup

Choice of Entree*

Jumbo Lump Crab Cake, asian pear slaw, spicy red pepper coulis Maple-Pecan Salmon, Butternut Squash, Swiss Chard, Dried Cranberries Chicken Milanese, arugula, tomato vinaigrette Filet Mignon 12 ounce, Sautéed Broccolini Prime Sirloin 16 ounce, Sautéed Broccolini

Sides (served family style)

Sautéed Spinach, shaved parmesan Parmesan Brussels Sprouts, horseradish lemon aioli Herb Roasted Yukon Gold Potatoes

Dessert Sampler (served family style)

Chef's Selection of Assorted Mini Desserts Coffee, Tea, Espresso & Cappuccino

*Vegetarian Entree Available Upon Request menu & price subject to change based on season & availability.



The Speakeasy

\$66 per person excluding tax & gratuity

Appetizers (served family style or butlered)
Lobster Spring Rolls, dijon drizzle
Grilled Tuna Skewers, wasabi foam, soy reduction
Mini Kobe Burgers
Roasted Beet & Goat Cheese Skewers

Choice of Soup or Salad

Classic Caesar
Harvest Green Salad, glazed walnuts, dried cranberries, goat cheese, white balsamic herb
vinaigrette
Corn & Crab Chowder, jalapeño cream
Tuscan Three Bean Soup

Choice of Entree*

Jumbo Lump Crab Cake, asian pear slaw & spicy red pepper coulis Maple-Pecan Salmon, Butternut Squash, Swiss Chard, Dried Cranberries Chicken Milanese, arugula, tomato vinaigrette Filet Mignon 12 ounce, Sautéed Broccolini Prime Sirloin 16 ounce, Sautéed Broccolini

Sides (served family style)
Sautéed Spinach, shaved parmesan
Parmesan Brussels Sprouts, horseradish lemon aioli
Herb Roasted Yukon Gold Potatoes

Dessert Sampler (served family style)

Chef's Selection of Assorted Mini Desserts
Coffee, Tea, Espresso & Cappuccino
*Vegetarian Entree Available Upon Request
menu & price subject to change based on season & availability



The Gatsby

\$82 per person excluding tax & gratuity

Appetizers (served family style or butlered)

Lobster spring rolls

colossal shrimp cocktail

lollipop lamb chops

mini kobe burgers

roasted beet & goat cheese skewers

Choice of Soup or Salad

Classic Caesar
Harvest Green Salad, glazed walnuts, dried cranberries, goat cheese, white balsamic herb
vinaigrette
Corn & Crab Chowder, jalapeño cream
Tuscan Three Bean Soup

Choice of Entree*

Seared Four-Spice Tuna, bok choy, scallion, red pepper, mushroom, coconut rice, wasabi Chicken Milanese, arugula, tomato vinaigrette Dry-Aged Cowboy Steak 18 ounce, Sautéed Broccolini Filet Oscar, jumbo lump crabmeat, béarnaise & grilled asparagus Lobster Thermidor 1 lb & Filet Mignon 8 ounce

Sides (served family style)
Sautéed Spinach, shaved parmesan
Sautéed Wild Mushrooms
Goat Cheese Au Gratin Potatoes

Dessert Sampler (served family style)

Chef's Selection of Assorted Mini Desserts Coffee, Tea, Espresso & Cappuccino

menu & price subject to change based on season & availability