



THE FLAPPER

SPRING-SUMMER 2018

\$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

SPICED RUBBED SALMON, CORN AND BLACK BEAN RELISH, CHILI-LIME BUTTER

FILET MIGNON 8 OUNCE, SAUTÉED BROCCOLINI

LANCASTER FARM'S PORK PORTERHOUSE, SWEET POTATO BRUSSELS SPROUT HASH, GRAND MARNIER GASTRIQUE

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 & CAPPUCINO

*VEGETARIAN ENTREE AVAILABLE UPON REQUEST

MENU & PRICE SUBJECT TO CHANGE BASED ON SEASON & AVAILABILITY.



THE BOOTLEGGER

SPRING-SUMMER 2018

\$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

SPICED RUBBED SALMON, CORN AND BLACK BEAN RELISH, CHILI-LIME BUTTER

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

SPRING-SUMMER 2018

\$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
SPICED RUBBED SALMON, CORN AND BLACK BEAN RELISH, CHILI-LIME BUTTER
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 & CAPPUCINO

*VEGETARIAN ENTREE AVAILABLE UPON REQUEST

MENU & PRICE SUBJECT TO CHANGE BASED ON SEASON & AVAILABILITY.



THE GATSBY

SPRING-SUMMER 2018

\$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 & CAPPUCINO

MENU & PRICE SUBJECT TO CHANGE BASED ON SEASON & AVAILABILITY