



## *The Flapper*

\$42 per person  
excluding tax & gratuity

### Choice of Soup or Salad

Corn & Crab Chowder, jalapeño cream  
Spring Greens, basil vinaigrette, cherry tomatoes, spiced walnuts & pecorino romano  
Classic Caesar

### Choice of Entree

Chicken Milanese, arugula, tomato vinaigrette  
Pan Seared Salmon, Courvoisier crème fraîche, cucumber granité  
Filet Mignon 8 ounce  
Honey Glazed Pork Loin, shrimp & chorizo jambalaya  
Pan-seared Tofu, sautéed vegetables, soy-sherry glaze

### Sides (Served Family Style)

Sautéed Spinach with Shaved Parmesan  
Beer Battered String Beans with Lemon Aioli  
Herb Roasted Yukon Gold Potatoes

### Dessert Sampler

Walnut Crusted Cheesecake  
Lemon Pie & Stoli Blueberry Compote  
Chocolate Truffle Torte, Champagne Sabayon  
Coffee, Tea, Espresso & Cappuccino

*Menu & price subject to change based on season & availability.*



## *The Bootlegger*

\$51 per person  
excluding tax & gratuity

### Choice of Soup or Salad

Corn & Crab Chowder

Spring Greens, basil vinaigrette, cherry tomatoes, spiced walnuts & pecorino romano

Classic Caesar

Arugula Salad, pomegranate vinaigrette, feta, golden raisins & cranberries

### Choice of Entree

Jumbo Lump Crab Cake, Asian Pear Slaw, Spicy Red Pepper Coulis

Pan Seared Salmon, Courvoisier crème fraîche, cucumber granité

Prime Sirloin 16 ounce

Filet Mignon 12 ounce

Honey Glazed Pork Loin, shrimp & chorizo jambalaya

Pan-seared Tofu, sautéed vegetables, soy-sherry glaze

### Sides (Served Family Style)

Sautéed Spinach with Shaved Parmesan

Beer Battered String Beans with Lemon Aioli

Herb Roasted Yukon Gold Potatoes

### Dessert Sampler

Walnut Crusted Cheesecake

Lemon Pie & Stoli Blueberry Compote

Chocolate Truffle Torte, Champagne Sabayon

Coffee, Tea, Espresso & Cappuccino

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## *The Speakeasy*

\$59 per person  
excluding tax & gratuity

### **Appetizers** (Served Family Style or Butlered)

Lobster Spring Rolls with a Dijon Drizzle  
Grilled Tuna Skewers with Wasabi Foam  
Mini Kobe Burgers  
Crab & Avocado Tortillas

### **Choice of Soup or Salad**

Corn & Crab Chowder  
Spring Greens, basil vinaigrette, cherry tomatoes, spiced walnuts & pecorino romano  
Classic Caesar

### **Choice of Entree**

Jumbo Lump Crab Cake, Asian pear slaw & spicy red pepper coulis  
Pan Seared Salmon, Courvoisier crème fraîche, cucumber granité  
Prime Sirloin 16 ounce  
Filet Mignon 12 ounce  
Honey Glazed Pork Loin, shrimp & chorizo jambalaya  
Pan-seared Tofu, sautéed vegetables, soy-sherry glaze

### **Sides** (Served Family style)

Sautéed Spinach with Shaved Parmesan  
Beer Battered String Beans with Lemon Aioli  
Goat Cheese Gratin Potatoes

### **Dessert Sampler**

Walnut Crusted Cheesecake  
Lemon Pie & Stoli Blueberry Compote  
Chocolate Truffle Torte, Champagne Sabayon  
Coffee, Tea, Espresso & Cappuccino

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## *The Great Gatsby*

\$73 per person  
excluding tax & gratuity

### **Appetizers** (Served Family Style or Butlered)

Lobster Spring Rolls with a Dijon Drizzle  
Colossal Shrimp Cocktail  
Lollipop Lamb Chops  
Mini Kobe Burgers

### **Choice of Soup or Salad**

Corn & Crab Chowder  
Spring Greens, basil vinaigrette, cherry tomatoes, spiced walnuts & pecorino romano  
Crab & Avocado Salad  
Classic Caesar

### **Choice of Entree**

Butter Poached Cold Water Lobster Tail  
Pan Roasted Halibut, wild mushrooms & tomato vinaigrette  
Rib-Eye 24 ounce Prime, Dry-Aged, bone-in  
Filet Oscar, jumbo lump crabmeat, béarnaise & grilled asparagus  
Pan-seared Tofu, sautéed vegetables, soy-sherry glaze

### **Sides** (Served Family Style)

Sautéed Spinach with Shaved Parmesan  
Beer Battered String Beans with Lemon Aioli  
Goat Cheese Gratin Potatoes

### **Dessert Sampler**

Walnut Crusted Cheesecake  
Lemon Pie & Stoli Blueberry Compote  
Chocolate Truffle Torte, Champagne Sabayon  
Coffee, Tea, Espresso & Cappuccino

*Menu & price subject to change based on season & availability.*