



THE FLAPPER

\$44 PER PERSON
EXCLUDING TAX & GRATUITY

CHOICE OF SOUP OR SALAD

CLASSIC CAESAR

SPRING GREENS, ROASTED GARLIC VINAIGRETTE, ASPARAGUS, CHERRY TOMATOES, SPICED WALNUTS & SHAVED PARMESAN
CORN & CRAB CHOWDER, JALAPEÑO CREAM

CHOICE OF ENTREE

CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE
SPICE-RUBBED SALMON, CORN SALSA & TOMATILLO RELISH
FILET MIGNON 8 OUNCE, SAUTÉED BROCCOLINI
BONE-IN PORK CHOP, BOURBON GLAZE, SHRIMP & CHORIZO JAMBALAYA
PAN-SEARED TOFU, SAUTÉED VEGETABLES, SOY-SHERRY GLAZE

SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN
BEER BATTERED STRING BEANS, LEMON AIOLI
HERB ROASTED YUKON GOLD POTATOES

DESSERT SAMPLER (SERVED FAMILY STYLE)

CHEF'S SELECTION OF ASSORTED MINI DESSERTS

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



THE BOOTLEGGER

\$53 PER PERSON
EXCLUDING TAX & GRATUITY

CHOICE OF SOUP OR SALAD

CLASSIC CAESAR

SPRING GREENS, ROASTED GARLIC VINAIGRETTE, ASPARAGUS, CHERRY TOMATOES, SPICED WALNUTS & SHAVED PARMESAN
ARUGULA SALAD, POMEGRANATE VINAIGRETTE, FETA, GOLDEN RAISINS & CRANBERRIES
CORN & CRAB CHOWDER, JALAPEÑO CREAM

CHOICE OF ENTREE

JUMBO LUMP CRAB CAKE, ASIAN PEAR SLAW, SPICY RED PEPPER COULIS
FILET MIGNON 12 OUNCE, SAUTÉED BROCCOLINI
SPICE-RUBBED SALMON, CORN SALSA & TOMATILLO RELISH
PRIME SIRLOIN 16 OUNCE, SAUTÉED BROCCOLINI
CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE
PAN-SEARED TOFU, SAUTÉED VEGETABLES, SOY-SHERRY GLAZE

SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN
BEER BATTERED STRING BEANS, LEMON AIOLI
HERB ROASTED YUKON GOLD 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.



THE SPEAKEASY

\$61 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
CRAB & AVOCADO TOSTADOS

CHOICE OF SOUP OR SALAD

CLASSIC CAESAR
SPRING GREENS, ROASTED GARLIC VINAIGRETTE, ASPARAGUS, CHERRY TOMATOES, SPICED WALNUTS & SHAVED PARMESAN
ARUGULA SALAD, POMEGRANATE VINAIGRETTE, FETA, GOLDEN RAISINS & CRANBERRIES
CORN & CRAB CHOWDER, JALAPEÑO CREAM

CHOICE OF ENTREE

JUMBO LUMP CRAB CAKE, ASIAN PEAR SLAW & SPICY RED PEPPER COULIS
FILET MIGNON 12 OUNCE, SAUTÉED BROCCOLINI
SPICE-RUBBED SALMON, CORN SALSA & TOMATILLO RELISH
PRIME SIRLOIN 16 OUNCE, SAUTÉED BROCCOLINI
CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE
PAN-SEARED TOFU, SAUTÉED VEGETABLES, SOY-SHERRY GLAZE

SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN
BEER BATTERED STRING BEANS, LEMON AIOLI
HERB ROASTED YUKON GOLD 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.



THE GREAT GATSBY

\$75 PER PERSON
EXCLUDING TAX & GRATUITY

APPETIZERS (SERVED FAMILY STYLE OR BUTLERED)

LOBSTER SPRING ROLLS, DIJON DRIZZLE
COLOSSAL SHRIMP COCKTAIL
LOLLIPOP LAMB CHOPS
MINI KOBE BURGERS

CHOICE OF SOUP OR SALAD

CLASSIC CAESAR
SPRING GREENS, ROASTED GARLIC VINAIGRETTE, ASPARAGUS, CHERRY TOMATOES, SPICED WALNUTS & SHAVED PARMESAN
CRAB & AVOCADO SALAD
CORN & CRAB CHOWDER, JALAPEÑO CREAM

CHOICE OF ENTREE

BUTTER POACHED BRAZILIAN LOBSTER TAIL
PAN ROASTED FLUKE, HERB POTATOES, WILD MUSHROOMS & TOMATO VINAIGRETTE
DRY-AGED COWBOY STEAK 18 OUNCE, SAUTÉED BROCCOLINI
FILET OSCAR, JUMBO LUMP CRABMEAT, BÉARNAISE & GRILLED ASPARAGUS
CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE
PAN-SEARED TOFU, SAUTÉED VEGETABLES, SOY-SHERRY GLAZE

SIDES (SERVED FAMILY STYLE)

SAUTÉED SPINACH, SHAVED PARMESAN
BEER BATTERED STRING BEANS, LEMON AIOLI
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.