



THE FLAPPER

\$42 PER PERSON
EXCLUDING TAX & GRATUITY

CHOICE OF SOUP OR SALAD

CORN & CRAB CHOWDER
SPRING GREENS, ROASTED GARLIC VINAIGRETTE, CHERRY TOMATOES, SPICED WALNUTS & PARMESAN
CLASSIC CAESAR

CHOICE OF ENTREE

CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE
SPICE-RUBBED SALMON, CORN RELISH & TOMATILLO PURÉE
FILET MIGNON 8 OUNCE
BOURBON GLAZED PORK CHOP, 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
PEANUT BUTTER MOUSSE CUP
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, ROASTED GARLIC VINAIGRETTE, CHERRY TOMATOES, SPICED WALNUTS & PARMESAN
CLASSIC CAESAR
ARUGULA SALAD, POMEGRANATE VINAIGRETTE, FETA, GOLDEN RAISINS & CRANBERRIES

CHOICE OF ENTREE

JUMBO LUMP CRAB CAKE, ASIAN PEAR SLAW, SPICY RED PEPPER COULIS
SPICE-RUBBED SALMON, CORN RELISH & TOMATILLO PURÉE
PRIME SIRLOIN 16 OUNCE
FILET MIGNON 12 OUNCE
CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE
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
PEANUT BUTTER MOUSSE CUP
COFFEE, TEA, ESPRESSO & CAPPUCINO

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



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, ROASTED GARLIC VINAIGRETTE, CHERRY TOMATOES, SPICED WALNUTS & PARMESAN
CLASSIC CAESAR
ARUGULA SALAD, POMEGRANATE VINAIGRETTE, FETA, GOLDEN RAISINS & CRANBERRIES

CHOICE OF ENTREE

JUMBO LUMP CRAB CAKE, ASIAN PEAR SLAW & SPICY RED PEPPER COULIS
SPICE-RUBBED SALMON, CORN RELISH & TOMATILLO PURÉE
PRIME SIRLOIN 16 OUNCE
FILET MIGNON 12 OUNCE
CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE
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
PEANUT BUTTER MOUSSE CUP
COFFEE, TEA, ESPRESSO & CAPPUCCINO

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



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, ROASTED GARLIC VINAIGRETTE, CHERRY TOMATOES, SPICED WALNUTS & PARMESAN
CRAB & AVOCADO SALAD
CLASSIC CAESAR

CHOICE OF ENTREE

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

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
PEANUT BUTTER MOUSSE CUP
COFFEE, TEA, ESPRESSO & CAPPUCINO

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