



PRIVATE LUNCHEON

\$25 PER PERSON, EXCLUDING TAX & GRATUITY

CHOICE OF SOUP OR SALAD

CORN & CRAB CHOWDER

SPRING GREEN SALAD, ROASTED GARLIC VINAIGRETTE, CHERRY TOMATOES, GLAZED WALNUTS & SHAVED PARMESAN
CLASSIC CAESAR

CHOICE OF ENTRÉE

SPICE-RUBBED SALMON, ROASTED CORN SALSA, TOMATILLO RELISH
K&F FISH & CHIPS, BEER BATTERED FLOUNDER, FRENCH FRIED BEETS
CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE
SHRIMP-CHORIZO JAMBALAYA
8 OZ KOBE BURGER & CARAMELIZED ONIONS

DESSERT SAMPLER (SERVED FAMILY STYLE)

WALNUT CRUSTED CHEESECAKE
LEMON PIE & STOLI BLUEBERRY COMPOTE
CHOCOLATE TRUFFLE TORTE, CHAMPAGNE SABAYON
PEANUT BUTTER MOUSSE CUP

COFFEE, TEA & ICED TEA

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



PRIVATE LUNCHEON

\$35 PER PERSON, EXCLUDING TAX & GRATUITY

APPETIZERS

CRAW & AVOCADO TOSTADAS
TOMATO & BUFFALO MOZZARELLA SKEWERS, BASIL, OIL & BALSAMIC DRIZZLE
TUNA TARTARE ON WAFFLE CHIPS

CHOICE OF SOUP OR SALAD

CORN & CRAB CHOWDER
SPRING GREEN SALAD, ROASTED GARLIC VINAIGRETTE, CHERRY TOMATOES, GLAZED WALNUTS & SHAVED PARMESAN
CLASSIC CAESAR

CHOICE OF ENTREE

SPICE-RUBBED SALMON, ROASTED CORN SALSA, TOMATILLO RELISH
JUMBO LUMP CRAB CAKE, ASIAN PEAR SLAW & SPICY RED PEPPER COULIS
CHICKEN MILANESE, ARUGULA, TOMATO VINAIGRETTE
KOBE BURGER 8 OZ., CARAMELIZED ONION
FILET MIGNON 6 OZ., HERB ROASTED YUKON GOLD POTATOES, SAUTÉED BROCCOLINI
BONE-IN PORK CHOP, BOURBON GLAZE, SHRIMP-CHORIZO JAMBALAYA

DESSERT SAMPLER (SERVED FAMILY STYLE)

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PEANUT BUTTER MOUSSE CUP

COFFEE, TEA & ICED TEA

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