

CLASSIC DINNER

APPETIZERS FOR THE TABLE

Pan-Fried Calamari with Hot Cherry Peppers
Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes

SALAD

Field Greens Salad with Parmesan Vinaigrette

ENTRÉE CHOICE

Filet Mignon 10 oz
Seared Citrus Glazed Salmon with Marcona Almonds and Brown Butter
Dry Aged Bone-In Strip 18 oz
Roasted Chicken Breast with Mushrooms and Parmesan Risotto

ACCOMPANIMENTS FOR THE TABLE

Sam's Mashed Potatoes
Grilled Asparagus with Lemon Mosto

DESSERT

Flourless Chocolate Espresso Cake

110 PER GUEST

Not Inclusive of Beverage, Tax or Gratuity.



SIGNATURE DINNER

APPETIZERS FOR THE TABLE

Pan-Fried Calamari with Hot Cherry Peppers
Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes

SALAD CHOICE

Field Greens Salad with Parmesan Vinaigrette
Wedge with Bleu Cheese and Smoked Bacon

ENTRÉE CHOICE

Filet Mignon 10 oz
Seared Tenderloin with Butter Poached Lobster Tails
Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter
Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter
Roasted Chicken Breast with Mushrooms and Parmesan Risotto

ACCOMPANIMENTS FOR THE TABLE

Sam's Mashed Potatoes
Grilled Asparagus with Lemon Mosto

DESSERT

Chef's Selection of Desserts

120 PER GUEST

Not Inclusive of Beverage, Tax or Gratuity.



THE CAPITAL DINNER

APPETIZERS FOR THE TABLE

Pan-Fried Calamari with Hot Cherry Peppers
Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes
Lobster and Crab Cakes

SALAD CHOICE

Field Greens Salad with Parmesan Vinaigrette
Wedge with Bleu Cheese and Smoked Bacon

ENTRÉE CHOICE

Filet Mignon 10 oz
Porcini Rubbed Bone-In Ribeye with 15-year Aged Balsamic
Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter
Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter
Seared Tenderloin with Butter Poached Lobster Tails
Roasted Chicken Breast with Mushrooms and Parmesan Risotto

ACCOMPANIMENTS FOR THE TABLE

Sam's Mashed Potatoes
Grilled Asparagus with Lemon Mosto
Lobster Mac 'N' Cheese

DESSERT

Chef's Selection of Desserts

135 PER GUEST

Not Inclusive of Beverage, Tax or Gratuity.



CHAMPAGNE DINNER

CHAMPAGNE TOAST

Moët & Chandon

APPETIZERS FOR THE TABLE

Pan-Fried Calamari with Hot Cherry Peppers

Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes

Cold Shellfish Platter

SALAD OR SOUP CHOICE

Field Greens Salad with Parmesan Vinaigrette

Wedge with Bleu Cheese and Smoked Bacon

Maine Lobster Bisque

ENTRÉE CHOICE

Filet Mignon 10 oz

Porcini Rubbed Bone-In Ribeye with 15-year Aged Balsamic

Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter

Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter

Seared Tenderloin with Butter Poached Lobster Tails

Mint Gremolata and Honey Crusted Double Cut Lamb Rib Chops

ACCOMPANIMENTS FOR THE TABLE

Sam's Mashed Potatoes

Grilled Asparagus with Lemon Mosto

Lobster Mac 'N' Cheese

DESSERT

Chef's Selection of Desserts

185 PER GUEST

Not Inclusive of Beverage, Tax or Gratuity.

