

# PLATTERS

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**\$65**  
EACH

**SLIDERS x 12**

chuck & brisket patty, cheddar, burger sauce

**SPICY TUNA ROLLS x 18**

hand-rolled tempura sushi, spicy ahi tuna, soy sauce

**STEAK BITES (2 LBS) Feeds 6-8**

marinated sirloin, dijon horseradish aioli

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**\$45**  
EACH

**POTSTICKERS x 24**

pork dumplings with chili ponzu & fresh mango salsa

**ROASTED TOMATO BRUSCHETTA**  **Feeds 6-8**

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

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**\$35**

**FRESH SMASHED GUACAMOLE**  **Feeds 6-8**

corn chips + roasted corn, pico de gallo, feta cheese & lime

 vegetarian items

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Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# COCKTAIL PARTY

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**\$32**

PER PERSON

served  
family-style

## **FRESH SMASHED GUACAMOLE** ✓

corn chips + roasted corn, pico de gallo, feta cheese & lime

## **POTSTICKERS**

pork dumplings with chili ponzu & fresh mango salsa

## **ROASTED TOMATO BRUSCHETTA** ✓

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

## **THAI CHILI CHICKEN**

sweet chili sauce, sriracha aioli, cucumbers, cashews

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**\$40**

PER PERSON

served  
family-style

## **SLIDERS**

chuck & brisket patty, cheddar, burger sauce

## **FRESH SMASHED GUACAMOLE** ✓

corn chips + roasted corn, pico de gallo, feta cheese & lime

## **POTSTICKERS**

pork dumplings with chili ponzu & fresh mango salsa

## **ROASTED TOMATO BRUSCHETTA** ✓

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

## **STEAK BITES\* (2 LBS)**

marinated sirloin, dijon horseradish aioli

## **TUNA SUSHI STACK\***

sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers

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**+\$8**

PER PERSON  
ADD

## **BITE OF WHITE CHOCOLATE BROWNIE**

warm chocolate sauce & real whipped cream

# LUNCH

enjoy your choice of one entrée, plus your choice of dessert  
(beverages not included. parties of 6 or more subject to 22% gratuity)

**\$35**  
PER PERSON

## ENTRÉE

### **SALMON & AVOCADO COBB SALAD\***

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons

### **STEAK SALAD\***

fresh artisan greens, herbed goat cheese, grape tomatoes, avocado, roasted corn, red onions, spicy vinaigrette & goat cheese crostinis

### **CHICKEN MADEIRA RIGATONI**

pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette

### **BLACKENED CHICKEN BURGER**

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato

### **THE LOADED CHEESEBURGER\***

aged white & orange cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce

🍃 vegetarian options available upon request

## DESSERT

### **KEY LIME PIE**

graham cracker crust, pecan whipped cream, fresh lime zest

### **WHITE CHOCOLATE BROWNIE**

warm chocolate sauce, vanilla bean ice cream & real whipped cream

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# 3-COURSE DINNER

enjoy your choice of one starter, one entrée and one dessert  
(beverages not included. parties of 6 or more subject to 22% gratuity)

**\$57**  
PER PERSON

## STARTER

**FRENCH ONION SOUP**  
**CAESAR SALAD**  
**SUPER GREENS SALAD** 

**+\$20**  
**ADD**

Prime Rib Eye\* 16oz,  
Tenderloin Filet\* 9oz or  
Prime New York\* 12oz

For groups of 20 or more all  
steaks are cooked medium

## ENTRÉE


**BLACKENED MAHI MAHI\***  
spiced mahi mahi with chorizo & corn hash,  
creamy mashed potatoes & salsaacado

**SCOTTISH SALMON\***  
ancient grains, lemon herb sauce, fresh seasonal vegetables

**CHIPOTLE MANGO CHICKEN**  
free-run chicken with sweet & smoky dry rub, lemon quinoa,  
seasonal vegetables, avocado & salsa fresca

**CHICKEN MADEIRA RIGATONI**  
pan roasted chicken with creamy mushroom & madeira wine sauce,  
rosemary, lemon & garlic ciabatta baguette

**LINGUINE BOLOGNESE**  
made from scratch linguine, traditional beef ragù, fresh herbs,  
grana padano cheese & garlic ciabatta baguette

 vegetarian options available upon request

## DESSERT

**KEY LIME PIE**  
graham cracker crust, pecan whipped cream, fresh lime zest

**WHITE CHOCOLATE BROWNIE**  
warm chocolate sauce, vanilla bean ice cream & real whipped cream

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# BUFFET

available for certain group sizes

(beverages not included. parties of 6 or more subject to 22% gratuity)

**\$60**  
PER PERSON

## STARTER SALAD

### **SUPER GREENS SALAD**

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette

## ENTRÉES

### **CHICKEN MADEIRA RIGATONI**

pan roasted chicken with creamy mushroom & madeira wine sauce, with rosemary & lemon butter

### **CHIPOTLE MANGO CHICKEN**

free-run chicken with sweet & smoky dry rub, fresh avocado & salsa fresca

### **SCOTTISH SALMON**

lemon herb sauce

## SIDES

### **SEASONAL VEGETABLES**

### **JASMINE RICE**

### **GARLIC CIABATTA BAGUETTE**

## DESSERT (choose one)

### **KEY LIME PIE**

graham cracker crust, pecan whipped cream, fresh lime zest

### **BITE OF WHITE CHOCOLATE BROWNIE**

warm chocolate sauce & real whipped cream

✔ vegetarian options available upon request

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