

PLATTERS

\$65

EACH

SLIDERS x 12

chuck & brisket patty, cheddar, burger sauce, lettuce, tomato, pickles, onions

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

\$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

\$35

FRESH SMASHED GUACAMOLE **Feeds 6-8**

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

\$90


PRIME NEW YORK

two prime new york steaks, sliced & served with demi-glaze or truffle butter

\$110

SURF & TURF

two crab cakes, two blackened shrimp skewers & sliced prime new york steak

 Vegetarian items (gc) Gluten conscious with some modifications from our kitchen

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

\$35

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
**vegan potstickers available*

ROASTED TOMATO BRUSCHETTA

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews

\$45

PER PERSON

served
family-style

SLIDERS

chuck & brisket patty, cheddar, burger sauce, lettuce,
tomato, pickles, onions
**beyond meat sliders available*

FRESH SMASHED GUACAMOLE

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

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa
**vegan potstickers available*

ROASTED TOMATO BRUSCHETTA

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

STEAK BITES* (2 LBS)


marinated sirloin, dijon horseradish aioli

THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews

MAPLE GLAZED BRUSSEL SPROUTS

with pancetta bacon, miso maple glaze & toasted almonds
**vegetarian option available without pancetta bacon*

 Vegetarian items (gc) Gluten conscious with some modifications from our kitchen

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COCKTAIL PARTY

\$55

PER PERSON

served
family-style

SLIDERS

chuck & brisket patty, cheddar, burger sauce, lettuce, tomato, pickles, onions

**beyond meat sliders available*

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa

**vegan potstickers available*

ROASTED TOMATO BRUSCHETTA 🌱

creamy feta, baby tomatoes, fresh herbs, garlic crostinis

MAPLE GLAZED BRUSSEL SPROUTS

with pancetta bacon, miso maple glaze & toasted almonds

**vegetarian option available without pancetta bacon*

STEAK BITES* (2 LBS)

marinated sirloin, dijon horseradish aioli

MINI CRAB CAKES

lump crab, breadcrumb crust, lemon cream, arugula & grapefruit

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi, soy sauce

+\$15

PER PERSON
ADD

TACO STATION

tortilla shells (corn/wheat blend), corn & black bean salsa, shredded lettuce, tatin tortilla strips, pickled onions, jalapeno lime sauce, cilantro, spicy vegan mayo, limes.

CHOICE OF TWO PROTEINS

blackened shrimp | blackened chicken | sliced sirloin

+\$8

PER PERSON
ADD

BITE OF WHITE CHOCOLATE BROWNIE

warm chocolate sauce & real whipped cream

STICKY TOFFEE PUDDING

served warm with candied pecans, buttery caramel sauce, bourbon crème anglaise, vanilla bean ice cream

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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 by 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

+\$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

STARTER

FRENCH ONION SOUP
CAESAR SALAD
SUPER GREENS SALAD ♻️

ENTRÉE

BLACKENED MAHI MAHI* (gc)
spiced mahi mahi with chorizo & corn hash,
creamy mashed potatoes & salsacado

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

CHIPOTLE MANGO CHICKEN (gc)
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 by 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

♻️ Vegetarian items (gc) Gluten conscious with some modifications from our kitchen

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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

**gluten-free option available*

ENTRÉES

CHICKEN MADEIRA RIGATONI

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

CHIPOTLE MANGO CHICKEN (gc)

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

SCOTTISH SALMON (gc)

lemon herb sauce

**vegetarian option available by request*

MUSHROOM ZEN BOWL

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice

SIDES

SEASONAL VEGETABLES (gc)

JASMINE RICE (gc)

GARLIC CIABATTA BAGUETTE

DESSERT (choose one only)

BITE OF WHITE CHOCOLATE BROWNIE

warm chocolate sauce & real whipped cream

STICKY TOFFEE PUDDING

served warm with candied pecans, buttery caramel sauce, bourbon crème anglaise, vanilla bean ice cream

 Vegetarian items (gc) Gluten conscious with some modifications from our kitchen

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