

# 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

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

\$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, tajin 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

🌱 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.

# 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

✔ 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.

# 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

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.

# 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

 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.