

PLATTERS

\$65
EACH

SLIDERS x 12

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

SPICY TUNA ROLLS x 18

sushi grade ahi, hand-rolled tempura sushi, 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
EACH

FRESH SMASHED GUACAMOLE ♡ Feeds 6-8

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

\$90
EACH

PRIME NEW YORK

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

\$110
EACH

SURF & TURF

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

♡ Vegetarian items (gc) Gluten conscious options available upon request

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 food borne 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 & short rib 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 options available upon request

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COCKTAIL PARTY

\$55

PER PERSON

*served
family-style*

SLIDERS

chuck, brisket & short rib 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

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LUNCH

enjoy your choice of one entrée, plus your choice of dessert

\$35

PER PERSON

ENTRÉES

SALMON & AVOCADO COBB SALAD*

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

STEAK SALAD*

fresh artisan greens, feta & 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 SANDWICH

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

THE LOADED CHEESEBURGER*

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

🌱 *vegetarian options available by request*

DESSERT

KEY LIME PIE

graham cracker pecan 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

\$65

PER PERSON

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 & pico de gallo

CHICKEN MADEIRA RIGATONI

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

ITALIAN SAUSAGE PAPPARDELLE

fresh cooked pork sausage, tomato ragù, italian herbs, manchego cheese,
fresh pappardelle pasta & garlic ciabatta baguette

♻️ *vegetarian options available by request*

DESSERT

KEY LIME PIE

graham cracker pecan crust, pecan whipped cream, fresh lime zest

WHITE CHOCOLATE BROWNIE

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

+\$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

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BUFFET

available for certain group sizes

\$70

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,
rosemary, lemon

CHIPOTLE MANGO CHICKEN (gc)

free-run chicken with sweet & smoky dry rub, avocado & pico de gallo

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 options available upon request

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BRUNCH PLATTERS

\$65
EACH

BRUNCH SLIDERS x 12

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

SOUTHWEST FRITTATA x 16

bacon, red & green peppers, green onions, mixed cheese

VEGETARIAN EGG WHITE FRITTATA x 16 🌱

spinach & arugula, mushrooms, onions, tomatoes, feta & goat cheese

\$40
EACH

BRIOCHE BITES x 36 🌱

brioche french toast bites with house-made caramel sauce

AVOCADO TOAST x 16 🌱

santa fe style avocado toast on toasted ciabatta with feta, sour cream, pico & bean salsa

\$30
EACH

FRESH FRUIT PLATTER 🌱 serves 6-8 people

watermelon, strawberries, pineapple, oranges, blackberries

STATION

\$35
PER PERSON

BREAKFAST TACO STATION

potato, egg, chorizo, salsa, avocado, feta, served with tajin chips & guacamole + fresh fruit

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BRUNCH

enjoy your choice of one starter and one entrée

\$35
PER PERSON

STARTER (choose one)

BRIOCHE BITES 🌱

brioche french toast bites with house-made caramel sauce

AVOCADO TOAST 🌱

santa fe style avocado toast on toasted ciabatta with feta, sour cream, pico & bean salsa

ENTRÉE (choose one)

THE BIG BREAKFAST*

three eggs, jalapeño pork sausage, smoked bacon, home fries, roasted tomato & multi-grain toast

FARMERS HASH*

pancetta bacon, jalapeño pork sausage, roasted vegetables, pickled onions + poached eggs, home fries & hollandaise

PANCETTA & AGED WHITE CHEDDAR BENEDICT*

pancetta bacon, poached eggs, tomatoes on a toasted english muffin with hollandaise, home fries + fresh fruit

ACAI BOWL 🌱

acai sorbet, fresh fruit, granola, honey & coconut

VEGETARIAN EGG WHITE OMELET* 🌱

spinach & arugula, mushrooms, onions, tomatoes, feta & goat cheese, home fries, multi-grain toast + fresh fruit

FRENCH TOAST 🌱

crown royal strawberries & syrup + whipped cream

BRUNCH BURGER*

a sunny-side egg, bacon, cheddar, burger sauce, lettuce, vine ripe tomatoes, red onions & pickles on a toasted buttered brioche bun + home fries

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BRUNCH BUFFET

available for certain group sizes

\$45
PER PERSON

STARTER

FRESH FRUIT ✓

watermelon, strawberries, pineapple, oranges, blackberries

ROASTED TOMATOES ✓

SUPER GREENS SALAD ✓

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

ENTRÉES

FRENCH TOAST ✓

crown royal syrup

FARMERS HASH*

pancetta bacon, jalapeño pork sausage, roasted vegetables, pickled onions, home fries & hollandaise

SCRAMBLED EGGS

JALAPEÑO PORK SAUSAGE

HARDWOOD SMOKED BACON

MULTI-GRAIN TOAST

ADD ON

STEAK +\$20 per person

5.5oz sirloin sliced

TACO STATION +\$15 per person

potato, egg, chorizo, salsa, avocado, feta, served with tajin chips & guacamole

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BEVERAGES

choose your two-hour bottomless package, offering a variety of cocktails to taste and enjoy throughout your visit

\$35
PER PERSON
2 HOURS

BASIC

MIMOSA

choice of orange, grapefruit or pineapple orange

\$40
PER PERSON
2 HOURS

PREMIUM

everything in the Basic package plus:

RED SANGRIA

ROSÉ SANGRIA

BLOODY MARY

\$50
PER PERSON
2 HOURS

DELUXE

everything in the Premium package plus:

APEROL SPRITZ

HUGO SPRITZ

ESPRESSO MARTINI

CARAJILLO

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