



Group Menu Options - Lunch

Two Course Menu
\$25 - \$50 per person
First Course (2 Choices)
Entrée (3 Choices)

Two Course Menu
\$25 - \$50 per person
Entrée (3 Choices)
Dessert (2 Choices)

Three Course Menu
\$32 - \$62 per person
First Course (2 Choices)
Entrée (3 Choices)
Dessert (2 Choices)

Four Course Menu
\$50 - \$70 per person
Appetizer (2 Choices)
Salad (2 Choices)
Entrée (3 Choices)
Dessert (2 Choices)

**A Selection of 4 to 6 Passed Hors d'Oeuvres May be Added to the
Above Menus for an Additional \$6.00 Per Person*

Beverages

*All Beverage Charges are Based on Consumption
Wine may be pre-selected to ensure Availability*

All pricing subject to sales tax and 20% gratuity

Appetizers

Jumbo Lump Crab Cake, Beurre Blanc, Red Wine Reduction, Saffron Aioli

18

Tempura Battered Ahi Tuna and Jumbo Lump Crab Maki Roll, Soy Reduction,
Sesame Oil, Wasabi Aioli

15

Garlic Seared Calamari, Oyster Mushroom, Shaved Onion, Cilantro, Soy Reduction

16

Sashimi Grade Tuna Tartar, White Balsamic, Truffle Oil and Capers

17

Pan Seared Foie Gras, Bosc Pear, Toasted Brioche, Red Wine Reduction

19

Bacon Wrapped Texas Quail Breast, Mushroom Duxelle,
Corn-Cauliflower Relish with Polenta and Homemade Barbeque Sauce

14

Chilled Colossal Crab Tossed with Avocado, Caramelized Onion and Horseradish Aioli on a
Tempura Battered Vine Ripe Yellow Tomato,

16

Chefs Daily Risotto

14

Cherry Heirloom Tomato Salad, Baby Arugula, Cabrales Cheese,
Crispy Bacon and White Balsamic Vinaigrette

9

Baby Spinach Salad, Creamed Goat Cheese, Onion Confit, Roasted Walnuts, Garlic Vinaigrette

9

Boston Wedge Salad, English Cucumber Relish, Feta Cheese, Aged Balsamic

9

Soup du Jour

8

Entrée Salads

Grilled Shrimp, Butter Lettuce, Cucumber-Tomato Relish, Feta Cheese, Aged Balsamic

17

Chilled Jumbo Crab, Chopped Romaine, Avocados, Mangos, Roma Tomatoes, White Balsamic

18

Herb Crusted Ahi Tuna, Baby Spinach, Apple Bacon, Goat Cheese, Red Onion,
Cherry Tomatoes, Garlic Dressing

20

Chipotle Chicken Salad, Crispy Yellow Tortillas, Sweet Corn and Lodi Grana Cheese

15

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Sandwiches

Chicken Parmesan, Homemade Foccacia, Fresh Mozzarella, Arugula Pesto,
Truffled Parmesan Potato Chips
16

Open Faced Seared Tenderloin, Roquefort, Caramelized Onions, Dijonaise, Red Wine Syrup,
Truffled Parmesan Potato Chips
17

Pasta

Wild Mushroom Ravioli, Truffled Lemon Sage Broth
15

House Smoked Turkey Breast and Flowers Pasta, Charred Zucchini,
Squash and Carrots, Lemon Sage Essence
15

Shrimp Tempura, Rigatoni Pasta and Spinach in Pumpkin Seed and Sundried Tomato Broth
17

Entrees

Seared John Dory, Celeriac Puree, Roasted Baby Zucchini & Sunburst Squash, Beurre Rouge
32

Caramelized Diver Scallops, Carrot-Ginger Bisque, Buttery Sweet Corn with
Petite Arugula Salad in Citrus Vinaigrette
28

Roasted Nova Scotia Halibut, Butternut Squash, Baby Carrots, Charred Green Cauliflower,
Yellow Beet & Tobiko Vinaigrette
28

Garlic Charred Swordfish (Shutome), Creamed Spinach Polenta,
Romesco and Chilled Yellow Beet Salad
27

Filet Mignon a la Plancha, Roasted Fingerling Potatoes with Baby Green Beans,
Smoked Bacon and Mushroom Ragout
34

Angus Ribeye A la Plancha, Soy Glaze, Charred Portabellas with Scallions and Smashed Gold Potatoes
29

Charred Tenderloin Meatloaf, Whipped Potatoes, Green Beans with BBQ Sauce and Tempura Onion Ring
19

Saffron Seafood Risotto, Diver Scallop, Prawns, Rock Shrimp and Texas Dry Sausage
26

Pan Roasted Chicken Breast, Pomodoro Israeli Couscous, Baby Spinach with Petite Heirloom
Tomato Salad with Aged Balsamic
23

All pricing subject to sales tax and 20% gratuity

Dessert

All Desserts \$8

Warm Double Chocolate Fondant, Vanilla Bean ice Cream and Crème Anglaise

Warm Triple Berry Bread Pudding, White Chocolate, Blueberry Compote and Cream Cheese Mousse

Butter Roasted Pear Crème Brulée and Whole Berry Sauce

Sorbet Terrine, Passion Fruit, Lemon and Strawberry

Granny Smith Apple Tart, Vanilla Ice Cream

Hot Mini Doughnuts, Cooked to Order with Cinnamon and Sugar

Molten Chocolate Eruption, Vanilla Bean Ice Cream

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Hors d'oeuvres

Cold Hors d'oeuvres

Smoked Salmon Crostini with Borsin Cheese

Roasted Chicken & Mango Salsa on a Plantain

Shrimp Ceviche on Petite Tostada

Spicy Crab Meat Salsita Tartlets

Mediterranean Shrimp Crostini with Lemon Garlic Borsin

Tenderloin Crostini with Charred Mushroom Salsa and Shaved Parmesan Cheese

Jumbo Lump Crab on Spoons with Mango And Plum Vinaigrette

*Mini Tuna Tartar Tacos, Wasabi Aioli, Sweet Soy Glaze

Hot Hors d'oeuvres

Mini Brie en Croute

Portobello Mushroom Risotto Balls

Mini Beef Wellington

Bacon Wrapped Scallops

Egg Plant Fritters with Roasted Tomato and Basil

Bacon Wrapped Quail Kabob

Bacon Wrapped Shrimp with Mediterranean BBQ Sauce on a Stick

Calamari Fries with Kabayaki Sauce

Rock Shrimp-Scallion Fritters with Soy Glaze and Sesame Aioli

Southwestern Tenderloin & Truffle Oil Tomato Bruschetta

Crispy Smoked Salmon and Cream Cheese Spring Rolls with Cilantro and Sweet Chili Butter

Mini Crab Cakes with Saffron Aioli

Shrimp and Cilantro Egg Rolls with Soy

*Seared Lamb Lollipops, Raspberry Wine Syrup

*Foie Gras Sliders with Truffle Apple Mayonnaise

***Additional \$2 per person**

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