



PRIVATE PARTY MENU

Relax with a glass of our House Wine or Non-Alcoholic Beverage

FIRST COURSE

Enjoy a Cup of our Soup Du Jour

or

a House Salad

SECOND COURSE

Smoked Salmon Cakes*

or

Braised Prime Rib Cannelloni*

SORBET

MAIN COURSE

Choose your dining selections:

Chicken Marsala served with Fettuccine*

or

Jumbo Fried Shrimp Basket with Remoulade Sauce*

or

New York Steak and Mushroom Risotto*

or

Petite Filet Mignon | 6oz.*

or

New York Strip | 9oz.*

or

Slow Roasted Prime Rib | 12oz.*

or

Shrimp Fettuccine Alfredo*

or

Grilled Salmon*

Indulgence

Chef's Choice of Dessert

18% Gratuity will be added to parties of eight or more • \$10 Split Plate Charge on any Entrée

*Warning: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



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