

**Customize your menu**  
**Beginning at \$29.95 per person**  
**Includes Appetizer, Entrée, and Dessert**

Appetizer - Select 3

**Fried Calamari**, marinara, spicy aioli

**Meat & Potatoes**, braised short rib, potato gnocci

**Colossal Blue Crab Cocktail**, white mustard add \$4.95

**Baby Back Ribs**, Cheshire bourbon BBQ

**Stuffed Mushrooms**, crabmeat

**Little Necks**, on the half shell

**Lamb Lollipops**, mango, chutney, herbs add \$4.95

**Sashimi**, scallion, lime & orange citronette

**Kobe Meatball**, tomato ragu, ricotta cheese

Entrées - Select 3

**Petite Filet Mignon**, 8 oz., 2 sides add \$9.95

**NY Strip**, 12 oz. wet-aged, 2 sides add \$10.95

**Cedar Wrapped Organic Salmon**, with tzatziki sauce, 2 sides

**Roasted Chicken Breast**, 2 sides

**Crab Cake**, fresh roasted corn, beurre blanc

**1/2 Rack Baby Back Ribs**, Cheshire bourbon BBQ 2 sides

**YellowFin Tuna**, pastrami spiced, rye add \$4.95

**Cobb Salad**, bacon, bleu cheese, egg

**Chicken Caesar Salad**, Parmigiano-Reggiano

**Chicken Kale Salad**, Green Goddess dressing

**Berkshire Pork Chop**, 2 sides

**Lobster Avocado Salad**, artichoke, truffle add \$4.95

**2 lb. Maine Lobster**, live, 2 sides add \$19.95

Dessert - Select 2

**Crème Brûlée** **Brownie à la Mode**

**Chocolate Chip Cookies** **Bread Pudding**

**Ice Cream (Seasonal flavors)** **Sorbet**

**Select from our most popular menus**  
**\$34.95 per person**  
**Includes Appetizer, Entrée, and Dessert**

Appetizer - Select 3

**Mixed Green Salad**, pine nuts, tomato, red onion, cucumber

**Tuna Tartare**, white soy, avocado, pretzel chips

**Sautéed Calamari**, lemon, tomato, fresh herbs

**Meat & Potatoes**, braised short rib, potato gnocchi

**Kobe Meatball**, tomato ragu, ricotta cheese

**Shrimp Cocktail**, (2) cocktail sauce, lemon

Entrées - Select 3

**Chicken Caesar Salad**, Parmigiano-Reggiano

**Roasted Chicken Breast**, 2 sides

**Cedar Wrapped Organic Salmon**, with tzatziki sauce, 2 sides

**Cobb Salad**, bacon, bleu cheese, egg

**Crab Cake**, fresh roasted corn, beurre blanc

Dessert - Select 2

**Crème Brûlée** **Brownie à la Mode**

**Chocolate Chip Cookies** **Bread Pudding**

**Ice Cream (Seasonal flavors)** **Sorbet**

**Compliment your Meal**

**Select from any price tier and our Sommelier**  
**will pair selections to compliment your meal**

**Choose from the selections below.**  
*(Wine is priced per bottle per consumption)*

**Wine Tier 1 ~ \$40 - \$49 per bottle**

**Wine Tier 2 ~ \$50 - \$59 per bottle**

**Wine Tier 3 ~ \$60 & Up per bottle**

*Soft drinks are not included*

**Premium Menu Package**  
**\$39.95 per person**  
**Includes Appetizer, Entrée, and Dessert**

**Includes (1)**  
**Champagne Toast, Mimosa or**  
**Char Bloody Mary**

Appetizer - Select 3

**Mixed Green Salad**, pine nuts, tomato, red onion, cucumber

**Colossal Blue Crab Cocktail**, white mustard

**Tuna Tartare**, white soy, avocado, pretzel chips

**Sautéed Calamari**, lemon, tomato, fresh herbs

**Meat & Potatoes**, braised short rib, potato gnocci

**Kobe Meatball**, tomato ragu, ricotta cheese

**Shrimp Cocktail**, (3) cocktail sauce, lemon

Entrées - Select 3

**Petite Filet Mignon**, 6 oz., 2 sides

**Chicken Caesar Salad**, Parmigiano-Reggiano

**Roasted Chicken Breast**, 2 sides

**Cedar Wrapped Organic Salmon**, with tzatziki sauce, 2 sides

**Cobb Salad**, bacon, bleu cheese, egg

**Crab Cake**, fresh roasted corn, beurre blanc

**Lobster Avocado Salad**, artichoke, truffle

Dessert - Select 2

**Crème Brûlée** **Brownie à la Mode**

**Chocolate Chip Cookies** **Bread Pudding**

**Ice Cream (Seasonal flavors)** **Sorbet**

Non-Alcoholic Beverages - unlimited add \$5.95

Non-alcoholic beer & Virgin Drinks

Fiji Spring Water & San Pellegrino Sparkling Water