



Due to seasonality some food preparations may change without notice.

Appetizer and Salad portions are sized for multi-course meals.

MENU 1
INDIVIDUAL STARTER
<p>zesty tomato bisque ▲ crème fraiche & fried basil</p> <p>or</p> <p>caesar salad ▲ romaine, black quinoa, anchovy vinaigrette, parmesan</p>
ENTREES
<p>grilled salmon & kale ■ black kale, blackberries, oranges, roasted pine nuts, honey citrus vinaigrette</p> <p>french dip ▼ braised brisket, house-pickled peppers, provolone, au jus, on baguette</p> <p>grilled cheese and bisque smoked mozzarella, cheddar, bacon onion marmalade, vienna bread</p>
DESSERT
<p>chocolate mousse ▲</p> <p>Price- 25</p>

MENU 2
SHARED PLATTERS
<p>cheese and charcuterie ▲ served with crostini, honey comb, brandied cherries, bread & butter pickles</p> <p>or</p> <p>hummus, vegetables and pita ■ roasted red pepper and harissa hummus, seasonal vegetables, warm pita</p>
ENTREES
<p>grilled salmon & kale ■ black kale, oranges, blackberries, roasted pine nuts, honey citrus vinaigrette</p> <p>lobster roll cold lobster claw, tarragon, lemon, crème fraiche, red onion, caper, on brioche roll</p> <p>american classic burger ■ angus beef, cheddar, lettuce, tomato, onion, on brioche</p>
DESSERT
<p>key lime tart</p> <p>Price- 29</p>

MENU 3
SHARED PLATTERS
<p>cheese and charcuterie ▲ served with crostini, honey comb, brandied cherries, bread & butter pickles</p> <p>or</p> <p>guacamole, salsa & chips ■ onion, cilantro, jalapeno, lime, homemade tortilla chips</p>
ENTREES
<p>niçoise salad ■ ahi tuna, greens, green beans, potatoes, niçoise olives, tomatoes, soft egg, caper vinaigrette</p> <p>lobster roll cold lobster claw, tarragon, lemon, crème fraiche, red onion, caper, on brioche roll</p> <p>wagyu top sirloin ■ 8 oz steak, baby zucchini, carrots, broccolini, bok choy, honey chipotle, herb butter</p>
DESSERT
<p>tiramisu</p> <p>Price- 32</p>

These items are, or can be made, upon request: ▲ Gluten Free ▼ Dairy Free

GLUTEN FREE OR VEGETARIAN OPTION, substitute:

mushroom risotto ▲
cremini and shiitake mushrooms, tart cherry,
whipped brie, arugula, truffle oil

SUBSTITUTIONS

- Dessert choices for each package are interchangeable.
- Menu selections from Menus 1 & 2 can be substituted into Menu 3 at no additional cost.