

# Private Dining

---

## Menu 1 - \$30 per person

---

### SALADS (CHOOSE TWO)

#### House

iceberg, romaine, cucumbers,  
grape tomatoes, red & yellow peppers,  
blue cheese, bacon, mustard vinaigrette

#### Caesar

romaine, croutons, parmesan,  
caesar dressing

#### Chopped

iceberg, grape tomatoes, red onions,  
blue cheese, bacon, everything seasoning,  
blue cheese dressing

#### Superfood

avocado, quinoa, spinach,  
grape tomatoes, julienned vegetables,  
feta, dried cranberries, lemon vinaigrette

### MAINS (CHOOSE TWO)

#### Mediterranean Chicken Risotto

artichoke hearts, grape tomatoes,  
spinach, feta, lemon butter sauce, pesto

#### Pappardelle Bolognese

fresh pasta, traditional meat sauce,  
grated parmesan, italian parsley,  
garlic ciabatta toast

#### Roasted Vegetable Bowl

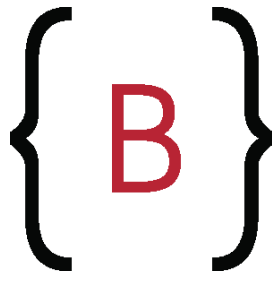
roasted asparagus, mushrooms, zucchini,  
corn, peppers, rice & quinoa blend, feta,  
toasted almonds, scallions,  
green goddess dressing

#### Simply Prepared Salmon\*

pan-seared salmon, lemon butter sauce,  
herbed jasmine rice, seasonal vegetable

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies & dietary restrictions very seriously, and we're proud of our extensive protocols - ask us about them!

\*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs, or poultry may result in foodborne illness, especially if you have certain medical conditions.



# Private Dining

---

## Menu 2 - \$40 per person

---

### SOUP & SALADS (CHOOSE TWO)

#### Soup du Jour

seasonal selection

#### House

iceberg, romaine, cucumbers,  
grape tomatoes, red & yellow peppers,  
blue cheese, bacon, mustard vinaigrette

#### Caesar

romaine, croutons, parmesan,  
caesar dressing

#### Chopped

iceberg, grape tomatoes, red onions,  
blue cheese, bacon, everything seasoning,  
blue cheese dressing

#### Superfood

avocado, quinoa, spinach,  
grape tomatoes, julienned vegetables,  
feta, dried cranberries, lemon vinaigrette

### MAINS (CHOOSE TWO)

#### Mediterranean Chicken Risotto

artichoke hearts, grape tomatoes,  
spinach, feta, lemon butter sauce, pesto

#### General Tso Bowl

bronzed chicken, general tso glaze,  
rice & quinoa blend, charred broccoli,  
julienned vegetables, toasted almonds,  
sesame, scallions, cilantro, ginger aioli

#### Roasted Vegetable Bowl

roasted asparagus, mushrooms, zucchini,  
corn, peppers, rice & quinoa blend, feta,  
toasted almonds, scallions,  
green goddess dressing

#### Simply Prepared Salmon\*

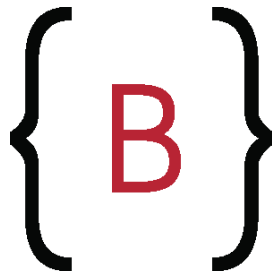
pan-seared salmon, lemon butter sauce,  
herbed jasmine rice, seasonal vegetable

### DESSERT

#### Chef's Seasonal Selection

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies & dietary restrictions very seriously, and we're proud of our extensive protocols – ask us about them!

\*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs, or poultry may result in foodborne illness, especially if you have certain medical conditions.



# Private Dining

---

## Menu 3 - \$50 per person

---

### STARTERS (CHOOSE ONE)

**Buffalo Chicken Dip**

grilled chicken, blue cheese, cheddar, tortilla chips

**General Tso Cauliflower**

general tso sauce, scallions, cilantro, sesame, ginger aioli

**Cheesesteak Spring Rolls**

tenderloin, caramelized red onions, red peppers, pepper jack, american cheese, onion strings, spicy ketchup

**Spinach & Artichoke Dip**

spinach, artichoke hearts, cheddar, jalapeño relish, tortilla chips

### SOUP & SALADS (CHOOSE TWO)

**Soup du Jour**

seasonal selection

**House**

iceberg, romaine, cucumbers, grape tomatoes, red & yellow peppers, blue cheese, bacon, mustard vinaigrette

**Caesar**

romaine, croutons, parmesan, caesar dressing

**Superfood**

avocado, quinoa, spinach, grape tomatoes, julienned vegetables, feta, dried cranberries, lemon vinaigrette

### MAINS (CHOOSE TWO)

**Mediterranean Chicken Risotto**

artichoke hearts, grape tomatoes, spinach, feta, lemon butter sauce, pesto

**Steak Frites\***

chargrilled flat iron, house chimichurri, parmesan truffle fries

**Simply Prepared Salmon\***

pan-seared salmon, lemon butter sauce, herbed jasmine rice, seasonal vegetable

**Market Catch Risotto**

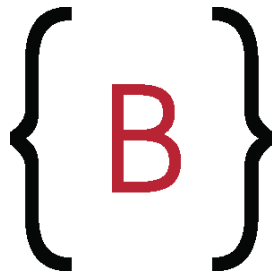
bronzed fish, sweet corn & asparagus risotto

### DESSERT

**Chef's Seasonal Selection**

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies & dietary restrictions very seriously, and we're proud of our extensive protocols – ask us about them!

\*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs, or poultry may result in foodborne illness, especially if you have certain medical conditions.



# Private Dining

---

## Menu 4 - \$60 per person

---

### STARTERS (CHOOSE ONE)

**Buffalo Chicken Dip**

grilled chicken, blue cheese, cheddar, tortilla chips

**General Tso Cauliflower**

general tso sauce, scallions, cilantro, sesame, ginger aioli

**Cheesesteak Spring Rolls**

tenderloin, caramelized red onions, red peppers, pepper jack, american cheese, onion strings, spicy ketchup

**Spinach & Artichoke Dip**

spinach, artichoke hearts, cheddar, jalapeño relish, tortilla chips

### SOUP & SALADS (CHOOSE TWO)

**Soup du Jour**

seasonal selection

**House**

iceberg, romaine, cucumbers, grape tomatoes, red & yellow peppers, blue cheese, bacon, mustard vinaigrette

**Caesar**

romaine, croutons, parmesan, caesar dressing

**Superfood**

avocado, quinoa, spinach, grape tomatoes, julienned vegetables, feta, dried cranberries, lemon vinaigrette

### MAINS (CHOOSE TWO)

**Mediterranean Chicken Risotto**

artichoke hearts, grape tomatoes, spinach, feta, lemon butter sauce, pesto

**Filet Mignon\* | +10**

8oz allen brothers center-cut filet, bone marrow butter, seasonal vegetable, garlic mashed potatoes

**NY Strip\***

12oz allen brothers new york strip, bone marrow butter, seasonal vegetable, garlic mashed potatoes

**Simply Prepared Salmon\***

pan-seared salmon, lemon butter sauce, herbed jasmine rice, seasonal vegetable

**Crab Crusted Haddock**

crab cake stuffing, lemon butter sauce, herbed jasmine rice, seasonal vegetable

### DESSERT

**Chef's Seasonal Selection**

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies & dietary restrictions very seriously, and we're proud of our extensive protocols – ask us about them!

\*These menu items may be served raw or undercooked. Consuming raw or undercooked meat, shellfish, eggs, or poultry may result in foodborne illness, especially if you have certain medical conditions.