



## PRIVATE DINING MENU

DINNER No. 2

### APPETIZER

SERVED FOR THE TABLE

CALAMARI

PARMESAN CHEESE TOASTS WITH CANDIED PEPPERED BACON

### SALAD

CAESAR SALAD

ROMAINE, PARMESAN CHEESE, WHITE ANCHOVY, CROUTONS, CAESAR DRESSING

LAVOSH & FRENCH BAGUETTE SERVICE

### ENTRÉE

GUEST'S CHOICE ON THE NIGHT OF THE EVENT

8 OZ PRIME RIB

SLOW ROASTED, AU JUS, HORSEY SAUCE, HOUSE VEGETABLES, MASHED POTATOES

HONEY MUSTARD GLAZED SCOTTISH SALMON

HOUSE VEGETABLES, MASHED POTATOES

CHICKEN ST. LUCY

SAUTEED CHICKEN BREAST, OLIVES, CAPERS, ROASTED RED PEPPERS, LEMON, GARLIC, WHITE WINE

HOUSE VEGETABLES, MASHED POTATOES

### DESSERT

SERVED FOR THE TABLE

CIDER CRÈME FRAICHE OATMEAL CAKES

MASCARPONE CHEESE , FRESH MINT

COFFEE TEA SODA SERVICE INCLUDED

\$65

PLUS 6% SALES TAX & 20% GRATUITY