



PRIVATE DINING MENU

LUNCH No. 1

APPETIZER

SERVED FOR THE TABLE

ORIGINAL BEAN SALAD WITH PUMPERNICKEL BREAD

SOUP

CREAM OF TOMATO BASIL SOUP

PARMESAN CRISP
LAVOSH & FRENCH BAGUETTE SERVICE

ENTRÉE

HOST TO CHOOSE 2

CLASSIC COBB SALAD

FIELD GREENS, POACHED CHICKEN, BACON, CHOPPED EGG, TOMATO, CHEDDAR CHEESE, AVOCADO,
SCALLIONS, BLUE CHEESE, HOUSE VINAIGRETTE

SALADE NICOISE

ROMAINE, RED SKIN POTATOES, OLIVES, HARD BOILED EGGS, TOMATOES, GREEN BEANS,
SEARED AHI TUNA, HOUSE WHITE FRENCH DRESSING

FRENCH DIP

EXTRA LEAN SHAVED PRIME RIB ON FRENCH BREAD, SWISS CHEESE, AU JUS, FRENCH FRIES

OSSO BUCO RAVIOLI

BRAISED BEEF RAVIOLI, DICED ROMA TOMATO, PARMESAN CHEESE, CRUSHED RED PEPPER, VODKA SAUCE

DESSERT

SERVED FOR THE TABLE

MIGNARDISE

ASSORTED SWEET TEA COOKIES & TREATS

COFFEE TEA SODA SERVICE INCLUDED

\$40

PLUS 6% SALES TAX & 20% GRATUITY