



PRIVATE DINING HOLIDAY LUNCH MENU

Appetizers

(Pre-Select 3)

Classic Lobster Bisque

Pumpkin Risotto, Candied Walnuts, Port Wine Reduction, Maytag Blue Cheese
Apple Arugula, Manchego, Dried Cranberries, Candied Walnuts, Sherry Vinaigrette
Roasted Beet & Citrus Carpaccio, Goat Cheese, Honey Orange Vinaigrette
Jumbo Shrimp Cocktail (\$5.00 additional per order)

Entrees

(Pre-Select 3)

Seared Scottish Salmon, Bearnaise Sauce
Grilled Swordfish, Tomato Jam
Roasted Organic Chicken, Madeira Wine Sauce
Braised Short Rib
8 oz. NY Strip (\$5.00 additional per order)

Accompaniments

(Pre-Select 2 Sides Served Family Style)

Buttermilk Mashed Potato
Steak Fries
Four Cheese Macaroni & Cheese

Creamed Spinach
Sweet Potato Mash
Roasted Mushrooms
Sautéed Kale

Desserts

(For the Table)

Assorted Seasonal Cookies Including:
Sugar Cookie, Chocolate Crinkle, Lemon Cardamom, Italian Christmas Cookie, Peanut Butter & Tea Cookies
Fresh Fruit Platters

\$55.00 per person

Plus 6% Administrative 8.625% NYS Tax & 18% Gratuity

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



HOLIDAY LUNCH UPGRADES

Seafood Sampler

Selection of Lobster, Jumbo Shrimp, Littleneck Clams & Oysters

Fresh Lemon- Mignonette-Cocktail Sauce

\$22 per person upcharge

Surf & Turf Entree

Add 2 Jumbo Shrimp to Any Entrée Selection

(\$10 per person upcharge)

Plated Desserts

Two Dessert Selections to be Offered- Please Inquire for Further Detail

\$5 per person upcharge